

OHIO  
State Grange  
**Cook Book**







W. F. KIRK  
*Master Ohio State Grange*

It is a pleasure to extend greetings to our loyal and efficient Grange homemakers.

We are sure this book will contribute its measure of profit and pleasure to our farm homes and make possible additional educational advantages for our Grange boys and girls.

The State Committee and all who have contributed material are to be commended upon the success of their efforts.

*Fraternally,*

W. F. KIRK  
*Master Ohio State Grange*

**OHIO STATE GRANGE HOME ECONOMICS COMMITTEE**



Mrs. D. R. McConnell



Mrs. Pearl Bailey



Mrs. Lottie M. Randolph



*Janette McConnell*

# OHIO STATE GRANGE Cook Book

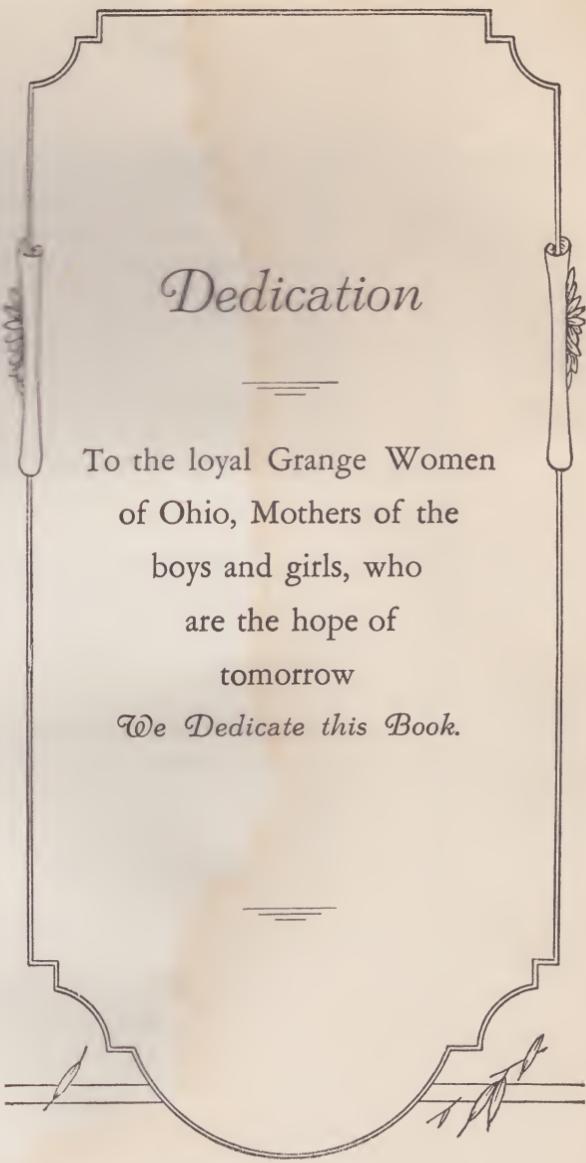


*Compiled by the Members  
of the*

Ohio State Grange Home  
Economics Committee

DECEMBER 1938





*Dedication*

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To the loyal Grange Women  
of Ohio, Mothers of the  
boys and girls, who  
are the hope of  
tomorrow

*We Dedicate this Book.*

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# Foreword . . .

THE RECIPES in this book have been contributed by Grange women from all over Ohio. The most of them are not original, but they have been tested by the contributors and found to be satisfactory.

Thousands of recipes came to us and it was impossible to use them all. We do not even claim that we have always used the best. We have tried to use recipes from as many Granges as possible.

The name of the contributor, her Grange and county are given wherever possible, but some failed to sign their name, others to give their Grange.

We have done our best and trust the book will be received with charity, and hope the proceeds from its sale will assist worthy Grange boys and girls of Ohio to better prepare themselves for life.

Fraternally

MRS. D. R. McCONNELL, *Chairman*  
MRS. LOTTIE M. RANDOLPH  
MRS. PEARL BAILY





## Let Us Give Thanks . .

### Morning--

Gracious giver of all good  
Thee we thank for rest and food;  
Grant that all we do or say  
In Thy service be this day.

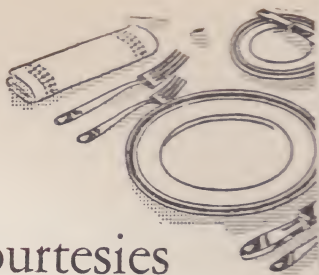
### Noon--

Father for this noonday meal  
We would speak the praise we feel;  
Health and strength we have from Thee  
Help us Lord, to faithful be.

### Night--

Tireless Guardian of our way,  
Thou hast kept us well this day;  
While we thank Thee, we request  
Care continued, pardon, rest.

# Simple Rules of Common Table Courtesies



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*"Good will and common sense are the basis of all good manners"*

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"When friends are at your hearthside met,  
Sweet courtesy has done its most  
If you have made each guest forget  
That he himself is not the host."

—Aldrich

★ ★ ★

FRESH FLOWERS, fruits or decorative plants add greatly to the attractiveness of the table.

THE "COVER" includes linen, silver, glassware, and china for one person. The silver at each cover is placed so that the ends of the handles are about one inch from the edge of the table. The knife is placed next the plate at the right, with the cutting edge turned toward the plate. Spoons are placed at the right of the knife and are arranged in the order of their use, the first spoon to be used the farthest to the right. The fork is placed at the left of the plate with tines up. If more forks are needed they are arranged in order of their use, the fork for the main course next the plate, and other forks in order of their use.

THE NAPKIN is placed at the left of the fork. The water glass is placed at the tip of the knife. The bread and butter plate, if used, is placed at the tip of the fork. When salad is served with the main course, it may be placed at the left and below the bread and butter plate, or it may be placed at the right of the plate if no beverage other than water is served with the main course.

CHAIRS are placed with the front edge on a line with the edge of the table. This placement enables guests to seat themselves with little or no moving of chairs. It also avoids breaking the line of the hanging tablecloth.

FILLED PLATES when served by a waitress are served from the right of the person. If the waitress is to hold a service dish while the person helps himself it is presented from his left so he may more easily use his right hand. Soiled dishes are removed from the left.

FOOD at the table should always be passed to the right.

THE "DO'S"—Fill your soup spoon with its point away from you. Take the soup from the side of the spoon. Leave the spoon in the plate when you have finished.

THE "DON'TS"—Never leave a spoon in the coffee cup. It may cause an accident. A spoon is never left in a sherbet cup but is laid on the plate under the cup.

★ ★ ★

# USEFUL INFORMATION

★ ★ ★

## STANDARD ABBREVIATIONS

Tablespoon .....	T.	Pint .....	pt.
Teaspoon .....	t.	Quart .....	qt.
Cup .....	c.	Pound .....	lb.

## OVEN TEMPERATURES

Temperatures for oven cookery may be determined with an oven thermometer, automatic temperature control, or by noting the time required for browning to a golden brown one teaspoon of flour which has been lightly dusted over the bottom of a pie pan.

Very slow oven.....	250° - 300° F.	— 5 minutes
Slow oven .....	300° - 350° F.	— 4 minutes
Moderate oven .....	350° - 400° F.	— 3½ minutes
Hot oven .....	400° - 450° F.	— 1¼ minutes
Very hot oven.....	450° - 550° F.	— ½ minute

## SIZES OF CANS AND APPROXIMATE CONTENTS

No. 1 can	= 1½ cups
No. 2 can	= 2½ cups
No. 2½ can	= 3½ cups
No. 3 can	= 4 cups
No. 10 can	= 13 cups

## APPROXIMATE EQUIVALENTS

3 teaspoons	= 1 tablespoon
16 tablespoons	= 1 cup
2 cups	= 1 pint
2 pints	= 1 quart
16 ounces	= 1 pound or 1 pint liquid
2 tablespoons	= 1 oz. liquid
1 cup liquid	= ½ pound
2 tablespoons salt	= 1 ounce
1 pint granulated sugar	(rounded) = 1 pound
1 cup cold butter	= ½ pound
1 tablespoon soft butter	(well rounded) = 1 ounce
½ cup butter (solidly packed)	= ¼ pound
4 tablespoons flour	= 1 ounce
1 cup rice	= ½ pound
3 tablespoons ground spice	= 1 ounce
25 drops of liquid	= 1 teaspoon



# BREADS

*"Here is Bread, which strengthens man's heart and therefore is called the Staff of Life."—Matthew Henry.*

★ ★ ★

## CHEESE DROP BISCUITS

2 c. flour	½ t. salt
4 T. butter	6 T. ground cheese
3 t. baking powder	

Sift flour, salt, baking powder together, chop in butter, add enough milk to make up soft, add cheese, drop on a buttered baking tin.

MRS. ARTHUR SPORE, Florence Grange, Erie County

## SOUR MILK BISCUITS

2½ c. general purpose flour	1 T. shortening, rounded
1 c. buttermilk	1 t. salt
½ t. baking powder	1 t. soda

Mix quickly, roll about ½-inch thickness. Fold and roll again, cut out with biscuit cutter and place on greased baking sheet. Bake immediately in a hot oven about 400° F. about 10 minutes. If sour milk is very sour add more soda.

MRS. GAYLORD PRESTON, Scioto Valley Grange, Scioto County  
MRS. L. E. GORHAM, Westfield Grange, Medina County

## NEVER FAIL BISCUITS

2 c. flour	5 T. shortening
3 t. baking powder	¾ c. milk
1 t. salt	

Sift dry ingredients. Cut in the shortening very finely. Add milk. Toss on a floured board. Knead lightly, roll, cut and put on a greased pan. Bake in 400° F. oven about 20 minutes.

MARY CATHERINE WALTER, Pleasant Grove Grange, Seneca County  
MISS BETTY FLISCHEL, Clermont Grange, Clermont County

## SOUR CREAM BISCUITS

4 c. flour	1 c. sour cream
4 t. baking powder	1¼ c. sour milk
1 t. salt	1 t. soda

Mix all ingredients and bake in moderate oven about 10 or 20 minutes.

ROXBURY GRANGE, Morgan County

## WHIPPED CREAM BISCUITS

2 c. flour	¾ t. salt
3 t. baking powder	1 c. heavy cream (whipped)

Sift dry ingredients and add to whipped cream. Roll ½ inch thick and cut with biscuit cutter, bake in moderate oven 15 minutes. Makes eighteen.

MRS. EMMA FEIDEN, Huron Grange, Erie County

## BREAKFAST CAKE

3 c. flour  
½ t. salt  
4 T. sugar  
3 t. baking powder

3 T. melted shortening  
1 c. milk  
1 egg slightly beaten

Sift dry ingredients together. Add shortening, milk and egg. Spread ½ inch thick in greased pan. Add this top mixture: 2 T. flour, 1 T. cinnamon, 5 T. sugar mixed together and 3 T. butter rubbed in. Bake about 30 minutes in moderate oven.

MRS. RAYMOND IDEN, Dan Emmett Grange, Knox County

## CORN OYSTERS

4 ears of corn scraped or 1 can  
of corn  
1 egg  
2 T. milk

½ c. flour  
1 t. baking powder  
salt to taste

Fry in hot lard like oysters, a teaspoonful at a time.

ADA GARLAND, Clinton County

## FOUR-HOUR BREAD

1 c. mashed potatoes  
1 qt. potato water  
½ c. flour  
½ c. sugar

1 cake yeast  
2 T. lard  
2 T. salt

Pour potato water, hot, over flour and sugar. Add potatoes and cool. Add yeast. Make sponge. Beat 5 minutes then let rise and add lard and salt. Stiffen up and knead at least 20 minutes. Let rise and knead down. Let rise again. Make into loaves or light cakes. Let rise and bake.

ESTELLA ROBERTS, Salt Rock Grange, Marion County

## BANANA NUT BREAD

2 c. general purpose flour  
½ t. baking powder  
½ t. soda  
½ t. salt  
½ c. butter

1 c. sugar  
2 eggs  
3 bananas mashed  
½ c. nut meats

Sift flour, measure and sift with baking powder, soda and salt. Cream butter, add sugar gradually, creaming the while. Add eggs, one at a time, beating each one in thoroughly. Mash bananas and add to first mixture. Blend in well. Stir in dry ingredients gradually. When well mixed, add nut meats. Turn into well greased loaf pan. Bake in a moderate oven, 350° F. from 45 to 60 minutes. Remove from oven, let stand in pan a few minutes, then remove to cool.

HELEN ERWIN, Baughman Grange, Wayne County

## MARSHMALLOW NUT LOAF

½ lb. marshmallows  
½ c. sweet cream  
½ c. dates

½ lb. graham crackers  
½ lb. walnut or pecan meats

Soften marshmallows in cream, finely crumb graham crackers, quarter dates lengthwise, coarsely cut or break walnut or pecan meats. Mix and work into a loaf, keep in a cool place, slice when ready to serve, either alone or with whipped cream.

MRS. BESSIE DAVIS, Leroy Grange, Lake County

## DATE AND NUT BREAD

1 c. chopped dates

1 c. boiling water

1 t. soda

Add the soda and boiling water to dates. Let stand and cool. Then mix with the following:

1 c. sugar

1 beaten egg

2 c. flour

1 t. baking powder

$\frac{1}{2}$  c. chopped nut meats

Bake in moderate oven for 1 hour. Bake in long loaf bread pan.

CORA VAN ALLEN, Bugby Grange, Ashtabula County  
MABEL PURDY, Pleasant Grange, Knox County

## DATE BREAD

1 T. butter

1 c. sugar

1 egg

$\frac{1}{2}$  c. nut meats

2 c. flour

$\frac{1}{2}$  t. salt

1 t. soda

1 c. dates

1 c. boiling water

Dissolve soda in the boiling water. Pour over cup of diced dates. Add butter and sugar, creamed. Add some flour, then eggs beaten, then salt and the balance of flour with nuts. Bake 35 to 40 minutes at 375° F.

MRS. NELLIE RAGEN, Selden Grange, Fayette County  
MRS. RUTH OVERTURE, Selden Grange, Fayette County

## FIG BREAD

$\frac{1}{2}$  c. figs

$\frac{1}{2}$  c. raisins

2 T. shortening

1 c. honey

1 egg

$2\frac{1}{4}$  c. flour

$\frac{1}{2}$  t. salt

1 t. baking powder

$\frac{1}{4}$  t. soda

$\frac{3}{4}$  c. sweet milk

$\frac{1}{4}$  c. sour milk

1 c. nuts

Cut raisins and figs in small pieces. Cream shortening and honey well. Add beaten egg. Sift dry ingredients together. Reserve a little to flour fruit and nuts. Add alternately with milk. Add nuts and fruit. Bake in moderate oven at 325° F. for one hour and ten minutes.

MRS. IDA L. DOENGES, Sharon Grange, Putnam County

## NUT LOAF

2 c. flour

$\frac{1}{2}$  c. sugar

$\frac{1}{2}$  c. nuts

2 t. salt

2 t. baking powder

1 egg

Beat egg in cup, then fill cup with milk. Add to the above mixture. Bake 30 to 40 minutes.

TIMBER RUN GRANGE, Muskingum County

## NUT BREAD

4 c. flour

6 t. baking powder

1 c. sugar

1 c. nut meats

1 t. salt

1 c. sweet milk

2 eggs

Mix dry ingredients and nut meats, add milk and eggs. But in 2 buttered pans and let stand 20 minutes. Bake in moderate oven 350° F. for 45 to 60 minutes.

LAURA HUFFMAN, Jackson Grange, Wood County

## ORANGE BREAD

Peeling of 2 oranges	1 c. milk
1½ c. water	3 c. flour
1 c. sugar	3 t. baking powder
1 well beaten egg	

Boil orange peel in salt water, 10 minutes. Drain and cut fine. Add water, sugar and cook until thick and tender. Add egg, milk, flour and baking powder. Bake in moderate oven ¾ hour. (Can use sour milk with ½ t. soda and 1 t. baking powder).

SIS McGEE, Richfield Grange, Summit County  
LOWELL GRANGE, Washington County

## PEANUT BUTTER BREAD

2 c. flour	1 c. milk
2/3 c. peanut butter	3 t. baking powder
½ c. sugar	1 t. salt

Sift flour, baking powder, salt and sugar together. Add the peanut butter to milk and mix well, then add this to the dry ingredients, beat thoroughly and bake in well greased loaf pan in slow oven 45 to 50 minutes. It is better when day old.

FLORENCE L. HOUSTON, Vernon Grange, Trumbull County

## PRUNE BREAD

2 T. shortening	2½ c. white flour
2 T. citron	¾ c. brown sugar
10 large prunes covered with water	1 t. salt
and soaked over night	2½ t. baking powder

Add enough milk to prune water to make 1½ cups. Bake 1 hour at 350° F.

MRS. CLINT TAYLOR, Massie Grange, Warren County

## QUICK RAISIN BREAD

2 c. flour	1 c. raisins
2 t. baking powder	2 c. cereal flakes
¼ t. soda	1 egg
¾ t. salt	1½ c. butter milk
1/3 c. sugar	4 T. melted shortening

Dredge raisins in a small amount of flour, sift dry ingredients together and add raisins and cereal. Beat eggs slightly, add milk and melted shortening, blend well with first mixture but do not over mix. Bake in a greased loaf pan at 350° F. about 1 hour.

RUTH HUTCHINSON, Marathon Grange, Clermont County

## QUICK SALLY LUNN

4 c. sifted cake flour	4 T. sugar
2 t. baking powder	1 egg, beaten
½ t. salt	1 c. milk
½ c. shortening	

Sift flour once, measure, add baking powder, salt, and sift again. Cream shortening, add sugar, and cream together thoroughly. Combine egg and milk. Add flour to creamed butter and sugar, alternately with milk mixture, a small amount at a time, beating after each addition until smooth. Bake in greased muffin pans, or baking sheet, in hot oven 425° F. 25 minutes, or until done.

ELIZABETH CRAIG, Mason Grange, Warren County

## ROLLED OATS BREAD

1 c. rolled oats cooked in 2 c. boiling water. Cool to luke warm, add 2 T. butter,  $\frac{1}{2}$  c. brown sugar,  $\frac{1}{2}$  t. salt, 1 yeast cake in  $\frac{1}{2}$  c. warm water, 4 c. flour, 1 c. nut meats, and raisins if desired. Let rise to double its size. Put in 2 loaves and let raise again. Bake in moderate oven.

MRS. THEO J. BUTTS, Perkins Grange, Erie County

## BANANA BREAD

2 c. general purpose flour	2 eggs
$\frac{1}{2}$ c. butter or other shortening	$\frac{1}{2}$ t. salt
1 c. sugar	$\frac{1}{2}$ t. baking powder
$\frac{1}{2}$ t. soda	3 bananas mashed
	$\frac{1}{2}$ cup nut meats or raisins

Mix well and turn in well greased loaf pan. Bake in moderate oven 350° F. for 45 minutes. Remove from oven, let stand in pan a few minutes then remove to cool.

EMMA BLAIR, Newbury Grange, Geauga County  
MRS. W. F. WORK, Hardy Grange, Holmes County

## BANANA BRAN BREAD

1 c. sifted flour	$\frac{1}{4}$ c. sugar
$\frac{1}{2}$ t. salt	1 well beaten egg
$\frac{1}{2}$ t. soda	1 c. shredded bran
1 t. baking powder	2 T. milk
2 T. shortening	2 c. thinly sliced bananas

Sift in dry ingredients. Cream shortening, add sugar gradually and cream well. Add egg, bran and milk. Mix and allow to stand while slicing bananas, stirring as little as possible. Bake in small bread pan in upper part of oven with remainder of meal.

LUELLA COFFY, Petersburg Grange, Carroll County

## BROWN BREAD

$\frac{1}{2}$ or $\frac{3}{4}$ c. molasses, fill c. on up with sugar	1 c white flour
1 egg	1 qt. graham flour
$\frac{1}{2}$ t. salt	1 T. soda
1 pt. sour milk	1 c. raisins

Roll raisins in flour before adding to batter. Bake in very slow oven 1 $\frac{1}{2}$  hours.

FAIRVIEW GRANGE, Morgan County

## BROWN BREAD

1 c. brown sugar	1 t. baking powder
2 c. whole wheat flour	2 eggs
2 t. lard or butter	1 pint sour milk
1 t. soda	

Mix all together and bake in moderate oven.

EVELYN BAILY, Lebanon Grange, Warren County

## PRIZE WINNING QUICK BROWN BREAD

- |                                |                        |
|--------------------------------|------------------------|
| ½ c. brown sugar               | 2 t. soda              |
| ¼ c. syrup (maple or molasses) | 1 c. white flour       |
| 1 t. salt                      | 2 c. graham flour      |
| 1 egg                          | 1 t. baking powder     |
| 2 c. sour or buttermilk        | 1 T. melted shortening |

Beat first four ingredients, add soda dissolved in milk. Add flour and baking powder sifted together, the shortening. Bake in 5x10 inch greased pan for 1 hours in oven 375° F.

DELLA CARVER, Hamden Grange, Geauga County

## GERMAN BROWN BREAD

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| 2½ c. sour milk                      | ½ t. salt                         |
| 1 c. buddy maple syrup or 1 c. sugar | Graham flour to make thick batter |
| 2 t. baking soda                     |                                   |

Place in bread pan. Let rise in warm place ½ hour. This makes 1 large loaf.

MRS. HOWARD ENSIGN, Claridon Grange, Geauga County

## STEAMED BROWN BREAD

- |                   |                     |
|-------------------|---------------------|
| 2 c. graham flour | ½ c. sugar          |
| ½ c. white flour  | 2 T. W. O. molasses |
| 1 c. sour milk    | ½ t. salt           |
| ½ c. sweet milk   | 2 t. soda           |
|                   | ½ cup raisins       |

Pour in well greased pan and steam for 3 hours.

EMMA BLAIR, Newbury Grange, Geauga County

## BOSTON BROWN BREAD

- |                        |                        |
|------------------------|------------------------|
| 1 c. whole wheat flour | 1 egg                  |
| 1 c. corn meal         | 1 t. salt              |
| 1 c. white flour       | 2 t. soda              |
| ¾ c. molasses          | 2 c. sour milk (thick) |
| 2 T. butter            | 1 c. raisins           |

Mix or sift dry ingredients, add beaten egg, melted butter, molasses and sour milk. Pour in buttered mold. Steam 2½ or 3 hours. Remove from tins and brown in oven for 10 minutes. I use 1 lb. baking powder cans for molds when using bread for sandwiches.

MRS. S. P. MASON, Carlisle Grange, Lorain County

## CORN BREAD

- |                    |                    |
|--------------------|--------------------|
| 1 c. white flour   | ½ t. salt          |
| ¾ c. corn meal     | 1 egg              |
| 4 T. sugar         | 1 c. milk          |
| 3 t. baking powder | 3 T. melted butter |

Mix flour, corn meal, sugar, baking powder and salt together in a bowl. Pour egg and milk mixture in bowl and beat until well mixed, then add melted butter and beat again and pour into well greased pan.

MRS. HOWARD BURSON, Dan Emmett Grange, Knox County

## CORN BREAD ROLLS

- |                   |                    |
|-------------------|--------------------|
| 1 egg well beaten | 1 t. butter        |
| 1 c. sweet milk   | 1 c. flour         |
| 1 T. sugar        | 1 c. corn meal     |
| 1 t. salt         | 4 t. baking powder |

Bake in hot well greased roll pans. This makes 12 rolls. Bake in oven until light brown.

ETHEL LONG, Valley Grange, Jackson County

### SWEET MILK CORN BREAD

- |                         |                    |
|-------------------------|--------------------|
| 2 c. corn meal (yellow) | 1 c. white flour   |
| 1½ c. milk              | 2 eggs well beaten |
| 4 T. melted shortening  | 2 T. sugar         |
| 1 t. salt               | 3 t. baking powder |

Stir all together. Pour in baking pan. Brush top with melted butter and bake in moderate oven 25 minutes.

MRS. MABEL SMITH, Center Grange, Morgan County

### CORN PONE

- |                 |                    |
|-----------------|--------------------|
| ¼ c. shortening | ¾ c. corn meal     |
| ½ c. sugar      | 1¼ c. flour        |
| 2 eggs          | 2 t. baking powder |
| 1 c. sweet milk | ½ t. salt          |

Cream shortening and sugar. Add eggs beaten, milk. Sift corn meal, flour together with baking powder and salt. Bake about 20 minutes.

MRS. J. L. POWELL, Robertsville Grange, Stark County

### MAPLE SYRUP CORN BREAD

- |                          |                    |
|--------------------------|--------------------|
| 1½ c. corn meal (yellow) | 1/3 c. maple syrup |
| 1½ c. wheat flour        | 1 egg well beaten  |
| 3 t. baking powder       | 1 c. sweet milk    |
| ½ t. salt                | 3 T. shortening    |

Add shortening to syrup. Mix all ingredients. Pour into shallow well greased pan. Bake 20 minutes in hot oven. Cut into squares and serve hot.

GRACE I. PEEBLES, Medina Grange, Medina County

### GRANGERS' CORN BREAD

- |                        |                         |
|------------------------|-------------------------|
| ½ c. lard              | 2 eggs                  |
| ½ c. gran. sugar       | 1 t. salt               |
| 1½ c. yellow corn meal | 1 t. baking powder      |
| 1½ c. flour            | 1 t. soda               |
|                        | 1 c. sour or buttermilk |

Cream sugar and shortening. add eggs and beat smooth. Then add dry ingredients sifted together alternately with sour milk. Bake in layer cake tins in oven about same temperature as for layer cake and same length of time.

MRS. K. W. DITTMER, Harrison Grange, Henry County

### CORN BREAD

- |                    |                     |
|--------------------|---------------------|
| ½ c. sugar         | ¾ c. sweet milk     |
| ¾ c. butter        | 1 c. flour          |
| 2 eggs well beaten | 2½ t. baking powder |

Add a little salt and corn meal enough to make a thick batter.

ALMA LINKER, Elmore Grange, Ottawa County

### SALT RISING BREAD

Peel and slice 1 medium sized potato. Add 1 t. each of sugar and salt and 2 T. of corn meal. Pour over 1 pint of boiling water, stirring well, then let stand (over night) in a warm place until light. Drain off the liquid and add ½ t. of soda and enough flour to make a stiff batter (about 2½ c. full). Let stand in warm place until light then take 1 pint hot water, 2 T. sugar, 1 T. salt, and 1-3 c. lard. Mix this into your flour (using about 9 c.) then add the light batter and mix into medium stiff dough, kneading it well. Make into loaves and place in well greased pans. Bake in moderately hot oven about 25 minutes.

MRS. ROY GEESLIN, Jefferson Grange, Brown County

## RAISIN BREAD

- |                         |                        |
|-------------------------|------------------------|
| 1 cake compressed yeast | 2 T. lard or butter    |
| 1 T. sugar              | $\frac{3}{4}$ c. sugar |
| 1 c. lukewarm water     | 1 c. raisins           |
| 1 c. milk               | 1 t. salt              |
| 2 c. sifted flour       | 4 c. flour             |

Dissolve yeast and sugar in lukewarm water. Add milk, scalded and cooled, then flour, lard or butter which has been creamed with sugar, beat until smooth. Cover and set aside to rise in warm place, free from draft until light, about  $1\frac{1}{2}$  hrs. When risen add raisins which have been well floured, 1 t. salt. Add flour for moderately soft dough, about 4 c. Knead lightly. Place in well greased bowl, cover, let rise until double in bulk, about  $1\frac{1}{2}$  hrs. Mold in loaves, let rise 1 hr. Bake 45 minutes at  $350^{\circ}$  F. Makes 2 loaves. Glaze with egg diluted with water or rub loaves with butter after baking.

MERLE SMITH, Jefferson Grange, Ashtabula County

## SOUTHERN SPOON BREAD

- |                                |                    |
|--------------------------------|--------------------|
| $1\frac{1}{2}$ c. scalded milk | 2 T. flour         |
| $\frac{1}{2}$ c. corn meal     | 1 t. baking powder |
| $\frac{1}{2}$ t. salt          | 1 egg              |
| 1 T. butter                    |                    |

Stir dry ingredients in the milk then add beaten egg and melted butter. Bake 30 minutes in a moderate oven.

MARGARET A. HARVEY, Zane Grange, Logan County

## WALNUT BREAD

- |            |                          |
|------------|--------------------------|
| 1 egg      | 3 t. baking powder       |
| 1 c. sugar | 3 c. flour               |
| 1 c. milk  | $\frac{1}{2}$ c. walnuts |
| 1 t. salt  |                          |

Bake 45 to 50 minutes in slow oven.

MRS. STANLEY PELTIER, Riverside Grange, Allen County

## WHITE BREAD

- |                                   |            |
|-----------------------------------|------------|
| Scald 1 pt. milk, cool with water | 2 T. lard  |
| to make tepid, then add 1 pt.     | 1 T. sugar |
| lukewarm water.                   | 1 T. salt  |

Dissolve 2 compressed yeast cakes in  $\frac{1}{2}$  c. lukewarm water and 1 T. sugar. Let rise, then add to milk, etc. Add flour and knead in big loaf, until it handles nicely but not too stiff. Cover, let rise 2 hours, knead down once more, let rise 1 hour. Knead in loaves, let rise 1 hour, or until double in bulk. Bake 50 minutes—at  $425^{\circ}$  for 15 minutes, then  $350^{\circ}$  the remainder of time. Will make 2 or 3 loaves. You can use water instead of milk, and can add 3 medium size, boiled and mashed potatoes if preferred.

MERLE SMITH, Jefferson Grange, Ashtabula County

## WHOLE WHEAT FRUIT BREAD

- |                        |                        |
|------------------------|------------------------|
| 2 c. pastry flour      | 1 t. salt              |
| 1 c. whole wheat flour | 1 egg, slightly beaten |
| $\frac{3}{4}$ c. sugar | 1 c. milk              |
| 2 T. baking powder     | 2 c. dry mincemeat     |

Sift pastry flour, baking powder, sugar and salt. Next add whole wheat flour. Add slightly beaten egg with milk to the dry mixture, and beat vigorously. Fold in mincemeat and bake at  $350^{\circ}$  F. for 40 minutes or until done. Makes 2 loaves.

MRS. ELDEN CRABILL, Pitchin Grange, Clark County.

## FROSTED BUNS

- |                                   |  |
|-----------------------------------|--|
| 1 pt. warm water or milk          | 1 t. salt                              |
| 2 T. lard or butter               | $\frac{1}{2}$ cake Fleischmann's yeast |
| $\frac{1}{2}$ c. granulated sugar | Flour not too stiff                    |

### Frosting

- |                 |                       |
|-----------------|-----------------------|
| 1 white of egg  | 1 c. granulated sugar |
| 3 T. cold water |                       |

Cook 7 minutes, beat all the time. When done, put in 12 marshmallows. Have the water boiling. Put in double boiler.

ORPHES HELSER, Alexandria Grange, Licking County

## RUSK BUNS

- |                        |                         |
|------------------------|-------------------------|
| 3 eggs                 | 1 pt. or more water     |
| $\frac{2}{3}$ c. sugar | 1 cake compressed yeast |
| $\frac{1}{2}$ c. lard  | flour                   |
| 1 pt. sweet milk       |                         |

Mix in the morning and let set about one hour until light, then knead into a loaf, let set again until light. Then roll out quite thin and cut with a biscuit cutter. Let raise again until light. Bake in a moderate oven 15 to 20 minutes. This makes about six dozen buns.

MYRTLE B. MOORE, Lacarne Grange, Ottawa County

## HOT CROSS BUNS

- |                             |                                 |
|-----------------------------|---------------------------------|
| $\frac{1}{4}$ c. shortening | 1 cake compressed yeast         |
| $\frac{1}{2}$ c. sugar      | $\frac{1}{2}$ c. lukewarm water |
| 1 t. salt                   | 2 eggs                          |
| 1 c. boiling water          | 7 to $7\frac{1}{2}$ c. flour    |
| 1 c. evaporated milk        | 1 c. currants or raisins        |

Pour boiling water over fat, sugar and salt, add milk. When lukewarm add yeast that has been dissolved in lukewarm water. Add beaten eggs. Stir in 4 c. flour. Beat hard and add enough flour to make a soft dough. Wash and drain currants, fold into dough. Place in greased bowl and grease top of dough. Cover with waxed paper and a lid or cloth and keep in cool place until ready for use. Put in small buns and let rise until double size. Bake 15 minutes then cool and cover them with powdered sugar.

GRACE WELLER, Rehoboth Center Grange, Perry County

## COFFEE CAKE

- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| 2 T. fat                          | 1 egg                                |
| 2 T. peanut butter                | 1 c. sour milk                       |
| $\frac{2}{3}$ c. granulated sugar | 1 c. sifted flour                    |
| $\frac{3}{4}$ t. salt             | $\frac{1}{2}$ t. soda                |
| 2 t. cinnamon                     | 1 t. baking powder                   |
| 1 c. sifted flour                 | $\frac{1}{2}$ c. currants or raisins |

Mix fat and peanut butter with sugar until smooth. Sift together flour, salt and cinnamon. Mix with butter and sugar until crumbly. Reserve  $\frac{1}{3}$  c. of the mixture. Beat egg, add milk then soda and baking powder mixed with second c. of flour. Combine mixtures. Add floured currants or raisins. Put in a greased and floured baking pan, cover with  $\frac{1}{3}$  c. crumbs. Bake in oven  $375^{\circ}$  F. for 30 minutes.

MRS. LAURA SPICER, Bowling Green Grange, Marion County

## COFFEE CAKE

1 c. scalded milk  
¾ t. salt  
2/3 c. sugar

4 T. shortening  
1 cake yeast in ¼ cup warm water  
2 c. flour, sugar and cinnamon

Pour scalded milk over sugar, flour and salt. Beat till smooth then add yeast with ¼ c. warm water in which it has been dissolved. Let stand and raise, then beat down. Put in three 8 in. pans. Let raise, then add cream mixed with granulated sugar and cinnamon. Spread on top. Bake 20 minutes.

BERTHA NERBUGAL, Berlin Grange, Erie County

## AMERICAN COFFEE CAKE

4½ c. flour  
4 t. baking powder  
1 t. salt  
4 T. sugar

2 rounding T. butter or lard  
2 eggs  
11/3 c. milk

Sift flour, add baking powder, salt, sugar. Sift three times, chop butter in with spoon. Beat up whites until stiff. Add egg yolk, beat. Add milk. Beat all together, turn into 2 square pans and spread with the following mixture:

1 t. cinnamon      ½ c. flour,      1 T. butter      ½ c. sugar

CASSTOWN LOSTCREEK GRANGE, Miami County

## COTTAGE CHEESE FRITTERS

1 c. cottage cheese  
1 egg  
¼ c. milk

1 c. sifted flour  
2 t. baking powder  
½ t. salt

Beat egg, add cottage cheese and mix thoroughly. Stir in milk and sifted dry ingredients. Drop by spoonfuls in deep fat in skillet at 375° F. Fry until brown on both sides, 4 to 5 minutes. Drain on absorbent paper. Makes 10 fritters.

MRS. FLORENCE WARSTLER, Bethlehem Grange, Stark County

## SOUTHERN GEMS

1 c. flour  
1 c. corn meal  
1 c. graham flour  
1 c. brown sugar  
1 t. salt

5 t. baking powder  
1 egg  
2 c. milk  
2 T. melted butter

Sift dry ingredients, add milk and beaten egg. Beat until smooth, add melted butter. Pour in muffin tins, bake 20 to 25 minutes.

MRS. BESSIE J. WADE, Acme Grange, Lorain County

## YUM-YUM GEMS

½ c. shortening  
1 c. brown sugar  
1 c. sour milk  
2 c. flour  
1 t. soda  
½ c. chopped nut meats

½ t. salt  
1 t. cinnamon  
1 t. nutmeg  
½ t. cloves  
1 c. chopped raisins

Blend shortening and sugar. Add sour milk. Stir in sifted dry ingredients and add raisins and nuts. Pour into greased cup cake tins and bake in moderate oven 350° F. from 15 to 20 minutes or until done. You can use any kind of icing.

MRS. LEDA TOWNER, Kent Grange, Portage County

## HARD TACK

2 eggs	1 c. nuts
1 c. sugar	$\frac{1}{4}$ t. soda
1 c. flour	$\frac{1}{4}$ t. salt
1 c. dates	

Beat eggs until light. Add sugar. Sift flour, salt and soda. Beat into first mixture. Add dates and chopped nuts. Mix well and spread thin on well oiled pan. Bake twelve minutes in hot oven. Cut in long, narrow bars. Roll in powdered sugar.

MRS. PEARL MORA, Chester Grange, Meigs County.

## KUCHEN

1 cake loose yeast, softened	4 c. flour
$\frac{1}{2}$ c. sugar	2 t. salt
1 c. lard and butter mixed	3 eggs well beaten
1 c. milk	

Sift flour and put in large kettle. Add sugar, salt, melted lard and butter, milk, yeast, and eggs. Mix well and let stand to rise. Mix down with spoon, let rise again. Put into pans and let rise. When ready to put into oven, cover with thick sour cream, sugar and cinnamon. Bake at 350° F. about 40 minutes.

ELLA RIDER, Parma Grange, Cuyahoga County

## BLITZ KUCHEN

2 T. butter	1 c. flour (all purpose)
1 c. sugar	1 t. baking powder
2 egg yolks creamed	1 t. flavoring
$\frac{1}{2}$ c. milk	$\frac{1}{4}$ t. salt
	Last add beaten egg whites

Place in greased, shallow pan. Dot with butter. Sprinkle with sugar, cinnamon and chopped nuts. Bake in moderate oven, 350° F. until done. If baked too fast, nuts will sink to bottom.

HAZEL HODGE, Medina Grange, Medina County

## CINNAMON KUCHEN

1 egg beaten in cup	$1\frac{1}{2}$ c. flour
milk to finish filling cup	$2\frac{1}{2}$ t. baking powder
3 T. sugar	2 apples sliced

Mix together, pour into greased pan and top with following mixture: 1 T. butter,  $1\frac{1}{2}$  T. flour,  $\frac{1}{2}$  T. cinnamon. (Apples may be omitted).

MRS. GLENN HOELZER, Paint Township Grange, Wayne County

## KNACH KUKEN

Enough sponge for a loaf of bread. Work into this a piece of butter size of a walnut.

1 c. sugar	1 c. hickory nuts
1 egg	

Mix well. Place in greased bread loaf pan, let raise until double in bulk and bake.

MRS. H. S. LEWIS, Benton Grange, Ottawa County

## WHOLE BRAN MUFFINS

- |                                 |                       |
|---------------------------------|-----------------------|
| 1 c. sifted flour               | $\frac{3}{4}$ c. milk |
| $3\frac{1}{2}$ t. baking powder | 1 c. whole bran       |
| 3 T. sugar                      | 1 egg well beaten     |
| $\frac{1}{4}$ t. salt           | 3 T. melted fat       |

Sift flour once, measure, add baking powder, sugar and salt, and sift again. Pour milk over the whole bran, add egg and fat to the bran mixture, add flour stirring as little as possible. Bake in greased muffin pans in hot oven  $425^{\circ}$  F. for 20 minutes.

SHALERSVILLE GRANGE, Portage County

## CORN MEAL MUFFINS

- |                              |                          |
|------------------------------|--------------------------|
| $\frac{3}{4}$ c. of cornmeal | 2 T. sugar               |
| $1\frac{1}{4}$ c. of flour   | 2 eggs                   |
| $\frac{1}{2}$ t. salt        | $\frac{3}{4}$ c. of milk |
| 2 t. Royal Baking Powder     | 2 T. lard                |

Sift dry ingredients together in a bowl, add milk and melted lard and beat well. Bake 20 minutes in hot oven.

MRS. FRANK E. SELBY, Poasttown Grange, Butler County

## FEATHER MUFFINS

- |                     |                       |
|---------------------|-----------------------|
| 4 T. butter or lard | $\frac{3}{4}$ c. milk |
| 4 T. sugar          | 3 t. baking powder    |
| 1 egg               | 2 c. flour            |

Mix and bake in hot oven.

MRS. ARLIE BRIMMER, Ewing Grange, Hocking County

## OATMEAL MUFFINS

- |                             |                        |
|-----------------------------|------------------------|
| 2 c. oatmeal                | $\frac{1}{2}$ c. sugar |
| $1\frac{1}{2}$ c. sour milk | 2 T. shortening        |
| 2 eggs                      | 1 c. flour             |
| $\frac{1}{2}$ t. salt       | 1 t. soda              |

Soak oatmeal in sour milk over night. In the morning add the other ingredients. Chopped dates or raisins may be added. Bake 25 minutes. Makes 14 muffins.

MRS. VERNON E. CROUSE, North Lima Grange, Mahoning County

## PRUNE MUFFINS

- |                                   |   |
|-----------------------------------|---|
| $\frac{1}{4}$ c. shortening       | 4 t. baking powder                                    |
| $\frac{1}{4}$ c. granulated sugar | $\frac{1}{4}$ t. nutmeg                               |
| $\frac{1}{4}$ c. brown sugar      | 1 c. milk   |
| 1 egg                             | $\frac{3}{4}$ c. chopped, cooked, well drained prunes |
| 2 c. flour                        |   |
| $\frac{1}{2}$ t. salt             |   |

Mix and bake in hot oven.

MRS. JENEILA GILLSON, United Grange, Marion County

## TEA MUFFINS

- |   |                          |
|---|--------------------------|
| $\frac{1}{2}$ c. butter, creamed                    | 1 egg unbeaten           |
| 2 T. sugar  | 2 t. baking powder       |
| 1 c. sweet milk ( $\frac{1}{2}$ c. cream is better) | 1 c. raisins or currants |
|   | $1\frac{1}{3}$ c. flour  |

This should make a little thicker than ordinary cake batter. Bake in muffin tins.

AGNES DeLLOYD, Ridgeville Grange, Lorain County

## BREAD GRIDDLE CAKES

1½ c. fine stale bread crumbs	2 T. butter
2 eggs	4 t. baking powder
1½ c. scalded milk	½ t. salt
½ c. flour	

Add milk and butter to crumbs and soak until crumbs are soft. Add well beaten eggs, then flour, salt, and baking powder. Cook same as other griddle cakes.

MRS. WATT E. WESTON, Gahanna Grange, Franklin County

## CORN PANCAKES

1½ c. flour	3 T. granulated sugar
4 t. baking powder	1 egg, beaten
2/3 c. corn meal	1½ c. milk
2/3 t. salt	2 T. fat, melted

Mix ingredients and beat together for 2 minutes. Pour onto greased griddle size of cake desired. Bake until upper sides are filled with bubbles. Turn once. Serve piping hot.

HARTFORD GRANGE, Licking County

## QUICK BUCKWHEAT CAKES

¾ c. buckwheat flour	¾ t. salt
¾ c. white flour	1 egg
3½ t. baking powder	3 T. melted shortening
1¾ c. sweet milk	

Sift dry ingredients. Mix egg, milk and shortening and add to dry ingredients. Beat until smooth.

OPHA ROBERTSON, Weaver Grange, Knox County

## HOW TO SET BUCKWHEAT

In the evening take 1 qt. of lukewarm water; put in crock; add 1 c. sweet milk and a little salt. Add 1 c. Witch yeast or 1 cake yeast which has been soaked. Thicken with buckwheat flour, including ½ c. wheat flour. In the morning stir in a little soda and ½ tin cup buttermilk. That evening add sufficient water to make desired amount; thicken and let stand over night. Next morning thin as before. These are very good cakes.

MRS. PEARL TEMPLE, Jefferson Grange, Knox County

## POTATO GRIDDLE CAKES

2 c. grated potatoes	1 t. baking powder
1 beaten egg	1 t. salt, level
½ c. sifted flour	1/8 t. pepper

Mix and bake on greased griddle in three-inch cakes. Serve with butter and syrup.

MRS. W. D. MOSURE, Ewing Grange, Hocking County

## WHEATIE PANCAKES

1 c. Wheaties	1 T. butter, enough flour to make
1 c. sweet milk	a thin batter
2 eggs	bake on hot griddle
2 t. baking powder, pinch salt	

HOWARD BEHNKE, North Elyria Grange, Lorain County

## PREPARED PANCAKE FLOUR

3 c. pastry flour  
1 c. corn meal

3 t. baking powder, heaping  
1 t. soda, heaping  
1 T. salt

Mix and sift above ingredients 3 times. Keep in dry place. To use, take 1 c. above mixture, add  $\frac{1}{2}$  c. dry bread crumbs. Beat 1 egg in cup, fill with sweet or sour milk, then stir into dry mixture, add a little more milk if necessary to form a batter. Bake on hot griddle.

MRS. RICKA WITT, Springfield Grange, Williams County

## BUTTERMILK ROLLS

2 cakes yeast  
 $\frac{1}{4}$  c. sugar  
 $1\frac{1}{2}$  c. lukewarm buttermilk  
 $\frac{1}{2}$  c. melted shortening

5 c. sifted flour  
1 t. baking soda  
 $\frac{1}{4}$  c. poppy seeds

Crumble yeast cakes into bowl. Add sugar and buttermilk, stirring until dissolved. Stir in butter. Mix and sift flour, salt and baking soda. Stir into first mixture. Allow to raise in warm place about  $\frac{1}{2}$  hour. Shape as desired, brush with additional melted butter, sprinkle with poppy seeds and allow to raise again on greased pans until about double in bulk. Bake about 20 minutes in hot oven 400° F. Makes about 2 doz. rolls.

MRS. JOHN FOX, Emerson Grange, Jefferson County

## BUTTERSCOTCH ROLLS

$\frac{2}{3}$  c. of shortening  
 $\frac{2}{3}$  c. sugar  
2 eggs  
1 t. salt

2 cakes of yeast  
1 c. lukewarm water  
2 c. warm milk  
10 to 12 c. of flour

### Filling

$\frac{1}{2}$  c. brown sugar  
2 t. cinnamon

$\frac{1}{2}$  c. melted butter  
1 c. pecan nuts

Cream shortening and sugar, add eggs and salt and beat well. Dissolve the yeast in warm water, combine with the warm milk and above mixture and add flour. Knead until smooth and let raise until light. This dough will keep 3 days in a cool place. Roll on a board to  $\frac{1}{2}$  in. in thickness. Spread with the melted butter, sugar and cinnamon. Roll as for jelly roll. Cut in 1 in. slices. Into the bottom of each pan place 1 t. butter, 1 t. sugar and 3 pecan meats. Place the slices, cut side down, in the muffin pans. Set in a warm place to raise and bake 15 to 20 minutes.

HANCOCK County

## DENMARK ROLLS

1 c. mashed potatoes  
1 c. lard  
1 c. sugar

1 T. salt  
1 qt. potato water

Scald lard and sugar with water, let cool and add 2 beaten eggs and 1 cake yeast dissolved in lukewarm water. Add enough flour to make a stiff dough, let raise 5 or 6 hours. Punch down and put in ice box. Will keep for 10 days and you can make them as you need them.

ESTA NULL, Springboro Grange, Warren County

## BLACK WALNUT BUTTERSCOTCH ROLLS

2 cakes compressed yeast	2 eggs
2 c. milk (scalded)	7 c. flour (sifted before measuring)
½ c. sugar	6 T. soft shortening (part butter for flavor)
2 t. salt	

Crumble yeast into a bowl, add milk, which has been cooled, sugar, and salt, and well beaten egg. Add all the flour to the liquid at once. Work in shortening, knead gently. Cover with damp cloth, let rise until double in bulk, about 2 hours.

### Coating for Pan

6 T. melted butter	½ c. black chopped walnut
½ c. brown sugar	1 t. cinnamon if desired

Coat bottom of pan with butter, then sugar and walnuts. Roll dough 1/3 inch thick, brush with 2 T. melted butter, ½ c. brown sugar, ½ c. chopped nuts and cinnamon if desired. Roll up like jelly roll; cut in 1 inch slices. Place cut side down on coated pan. Let rise until almost double in bulk. Bake 20 to 25 minutes in moderate oven, when done let pan stay over the rolls for a minute to allow butterscotch mixture to run down over them. Serve upside down.

MRS. JOHN BUSS, Baughman Grange, Wayne County

## CINNAMON ROLLS

Take the required amount of dough (either for Parker House or Ice Box rolls); roll to sheet ½ to ¾ inch thick; spread generously with melted butter, brown sugar, and cinnamon. Roll like a jelly roll and cut in 1 inch slices. Place cut side down on well buttered pan. Let raise in warm place until double in size. Bake in moderate oven, 375° F.

MARGARET McCONNELL, Greenford Grange, Mahoning County

## ICE BOX ROLLS

1 or 1½ cakes of compressed yeast	1 egg beaten light
½ c. sugar	7 c. flour
1 t. salt	3 or 4 T. melted shortening
2 c. lukewarm water	

Dissolve yeast, sugar and salt in water, add egg and shortening and let stand a few minutes. Then add flour and let raise in warm place. Knead down and place in refrigerator. When rolls are desired pinch off bits of dough and place on greased pan and let double in size, then bake in moderate oven.

MRS. GLENN TRAINER, Tymochee Grange, Marion County  
MRS. WALTER L. ROWE, Homer Grange, Medina County  
MRS. BYRON DeARMOND, Butler County

## ICE BOX ROLLS

1 c. mashed potatoes	2 eggs
1 qt. lukewarm water	1 T. salt
1 c. lard	1 cake compressed yeast
1 c. sugar	flour for stiff dough

Mix potatoes, lard, sugar and salt. Add well beaten eggs. Beat until smooth and add potato water. Crumb in yeast and let rise 1 hour. Add flour enough for stiff dough. Place in an ice box overnight. Make into rolls and let rise in a warm place. This dough may be kept in the ice box for 2 or 3 days and used as desired. Bake in hot oven, 450° F. for about 15 minutes.

MRS. IRMA BECKETT, Massie Grange, Warren County

## CLOVER LEAF ROLLS JIFFY YEAST ROLLS

1 c. hot water  
 $\frac{1}{4}$  c. sugar  
 3 T. shortening  
 1 t. salt

1 cake compressed yeast  
 1 t. sugar  
 1 T. lukewarm water  
 1 well beaten egg

Combine first 4 ingredients. Dissolve yeast, 1 t. sugar in water and add to first mixture. Add egg and enough flour so dough can be kneaded on a board. Roll in small balls and place 3 in greased muffin tins. Cover and let raise to double its size. Bake in 425° F., 12 or 15 minutes.

MRS. GEORGE SPURLING, Mason Grange, Warren County

## PARKER HOUSE ROLLS

1 cake compressed yeast  
 6 T. sugar  
 $1\frac{3}{4}$  t. salt  
 $\frac{1}{4}$  c. melted shortening

$\frac{3}{4}$  c. lukewarm water  
 $\frac{3}{4}$  c. scalded milk, cooled  
 5 to  $5\frac{1}{2}$  c. flour

Soften yeast in cooled milk, add salt, shortening, sugar and water. Add flour a little at a time, beating thoroughly after each addition. Turn on lightly floured board and knead until smooth. Roll to  $\frac{1}{3}$  of an inch thickness. Cut in rounds 2 inches in diameter, then crease middle of each with a knife. Brush  $\frac{1}{2}$  lightly with butter, and fold over, pressing together with palm of hand. Place on well oiled baking sheet. Let raise until treble in bulk. Bake 15 to 18 minutes at 450° F.

MISS NELLIE RAGEN, Selden Grange, Fayette County

## PECAN ROLLS

1 c. scalded milk  
 $\frac{1}{4}$  c. sugar  
 $\frac{1}{3}$  c. butter  
 2 cakes yeast  
 brown sugar and pecans

$1\frac{1}{2}$  t. salt  
 2 beaten eggs  
 $\frac{1}{4}$  c. warm water  
 4 c. flour

Mix hot milk, sugar and salt and butter together and cool to lukewarm temperature. Soften yeast in lukewarm water and add liquid. Add beaten eggs and stir in flour. Beat thoroughly. Use enough flour to make soft dough. Knead until smooth. Place in greased bowl and let raise to double its size. Punch down and let raise again. Roll out in oblong sheet and spread with melted butter, brown sugar and pecans, roll as for jelly roll and cut about 1 inch thick. Prepare bread pan by putting 3 T. butter and add brown sugar to  $\frac{1}{4}$  inch thickness. Press nuts in sugar, place rolls cut side down in pan. Cover and let raise double in bulk. Bake 25 minutes.

ALICE SWISHER, Little Kyger Grange, Gallia County

## POPPY-SEED ROLLS

1 cake fresh yeast  
 2 c. scalded milk  
 4 T. fat

4 T. sugar  
 1 t. salt  
 4 to 5 c. bread crumbs

Scald milk and add fat and sugar. Cool to lukewarm. Add yeast dissolved in a little warm water. Add salt and part of flour. Beat until it forms bubbles. Add rest of flour and knead into soft dough. Let raise. Shape into rolls and let raise again. Bake part through, remove from oven and brush with beaten egg diluted with water. Sprinkle with poppy seed and bake to golden brown.

MRS. D. E. WILCOX, Streetsboro Grange, Portage County

## SCOTCH SHORTBREAD

1½ c. brown sugar  
1 c. lard  
1 c. butter

6 c. flour  
Nutmeg (pinch)

Knead thoroughly. Bake ½ hour at low temperature, 350° F.

NELLIE HAYS, Fairhaven Grange, Preble County

## SIXTY MINUTE ROLLS

2 cakes yeast  
¼ c. luke warm water  
1¼ c. milk  
3 T. sugar

¾ t. salt  
¼ c. butter  
4½ to 5 c. sifted flour

Dissolve yeast in warm water, put milk, sugar, salt, and ½ the butter in a pan and heat till lukewarm. Add yeast and flour. Cover and set in warm place for 15 minutes. Turn on to a floured board and pat to ½ inch thickness, cut with 2-inch biscuit cutter, brush with remaining butter and fold dough over. Let raise 15 minutes on greased sheet or pan. Bake in hot oven for 10 minutes. Two dozen rolls.

MRS. G. C. WARTHEN, Wyoming Valley Grange, Licking County

## POTATO RUSKS

1 c. mashed potatoes  
1 c. sugar  
1 c. yeast (or 2 cakes softened  
in luke warm water)

1 c. shortening (scant)  
4 eggs  
salt  
flour

At noon mix potatoes, sugar and yeast and salt. Beat together and let stand until real light. Then add shortening, eggs and flour enough to stiffen. Let rise until bedtime, make into biscuits, let rise in cool place until morning (should be double their size). Before putting into oven brush with butter, flour and cinnamon, thoroughly mixed and sprinkle with sugar.

MRS. FRED J. EBRIGHT, Valley College Grange, Wayne County

MRS. JOHN WIRT, Moreland Grange, Wayne County

## WAFFLES

2 eggs  
3 c. sour milk  
3¾ c. flour  
1 T. sugar

4 t. baking powder  
1½ t. soda  
1 t. salt  
2 T. melted butter

MRS. F. A. MORGAN, North Lima Grange, Mahoning County

## ECONOMY WAFFLES

2 eggs  
½ c. sweet milk  
½ t. salt

1 t. baking powder  
1 c. flour  
1 T. melted butter or substitute

Beat yolks of eggs, add milk, salt, flour and baking powder mixed together and shortening. Add the stiffly beaten whites of eggs and bake on waffle iron until crisp and brown.

CORA T. RIFFLE, Jerusalem Grange, Adams County

## CREAM WAFFLES

2 c. sour cream  
2 eggs beaten separately  
2 c. flour

1 t. soda  
½ t. salt  
1 T. cornmeal (if desired)

Mix the beaten egg yolks with sour cream. Sift dry ingredients and combine with first mixture. Add stiffly beaten whites of eggs. Bake at once on hot waffle iron.

MRS. HOWARD ROWLES, Pleasant Grange, Fairfield County

## CHOCOLATE OR COCOA WAFFLES

3 eggs	1 $\frac{3}{4}$ c. flour
1 c. milk	$\frac{1}{4}$ c. cocoa
$\frac{1}{2}$ c. sugar	2 t. baking powder
$\frac{1}{2}$ t. salt	Vanilla if desired
$\frac{1}{2}$ c. softened or melted fat	

Sift baking powder, salt and cocoa with the flour. Separate the whites and the yolks of the eggs. Beat the yolks, add some of the milk and blend well. Add the sugar to the milk and eggs, stirring to dissolve the sugar. Add the dry ingredients all at once. Add the melted fat. Last, fold in the stiffly beaten egg whites. Bake on waffle iron. Serve as a dessert with whipped cream.

MRS. VERNON CROUSE, North Lima Grange, Mahoning County

## WESTINGHOUSE WAFFLES

2 c. of flour	2 eggs
4 t. baking powder	1 $\frac{1}{4}$ c. of milk
$\frac{1}{4}$ t. of salt	6 T. melted butter
2 T. sugar	

Sift dry ingredients together. Beat egg yolks and add with milk into dry ingredients. Beat until batter is smooth. Add melted butter and fold in stiffly beaten egg whites. Preheat iron and bake 3 or 4 minutes. This recipe makes 6 waffles.

MRS. E. A. WILLIAMS, Grand Prairie Grange, Marion County  
PIKE County

# SOUPS

*"The savor of the Soup is the test of the cook."*

## ASPARAGUS SOUP

Take asparagus, break it into  $\frac{1}{2}$  inch length pieces, boil until tender in salted water, add 1 quart good rich milk or part cream, add 2 ounces butter, season with a little pepper and it is ready to serve. This is delicious.

MARGARET BOWER, Greenford Grange, Mahoning County

## BREAD OR INVALID SOUP

2 slices of bread  
3 c. hot water

1 egg  
seasoning

Cut bread in  $\frac{1}{2}$  inch cubes, brown in butter in frying pan. When brown, pour hot water over bread. Break egg into this and stir. Season with salt and nutmeg.

MABEL MILLER, Genoa Grange, Ottawa County

## CELERY SOUP

Boil 1 cup chopped celery in 1 quart beef broth until tender, season with salt and pepper. Serve with crackers.

MRS. W. A. PARMENTER, Canaan Grange, Wayne County

## CREAM CHICKEN SOUP

1 pt. chicken broth  
1 pt. whole milk  
 $\frac{1}{2}$  pt. heavy cream

2 small T. rice cooked separately  
1 egg yolk beaten lightly  
add flour to make rivels

When about ready to serve, heat milk, broth and cream to boiling point, then add rivels. Cook a few minutes, add rice and small piece of butter. Season to taste.

MRS. CHAS. LAWRENCE, Valley College Grange, Wayne County

## CHILI SOUP

2 lb. hamburger  
1 onion  
1 T. butter  
2 qt. water

2 cans kidney beans  
1 qt. strained tomatoes  
1 c. cream  
chili powder

Fry meat and onions until done, add other ingredients, salt and pepper, and let simmer—the longer the better.

MRS. DILL RAMBO, Deavertown Grange, Morgan County

## CHILI CON CARNE

1 pound ground beef  
1 quart tomatoes  
1 pt. kidney beans

1 large onion  
salt  
pepper

Brown the meat and onions in a skillet. Add tomatoes, beans and seasoning. Heat thoroughly and serve.

MARY BROWN, Olive Grange, Noble County

## CORN SOUP

1 can corn  
1 c. water

1 c. milk or cream  
1 T. butter

Cook corn in water for few minutes, press through sieve, return to fire, add seasoning, milk and butter. Serve hot.

WETSEL GRANGE, Van Wert County

## FISH SOUP

½ can salmon	dash pepper
1 can clam juice	1 T. butter
1 qt. milk	

Cook salmon and clam juice. Heat milk, butter and add to salmon and clam juice.

MRS. BESSIE J. WADE, Acme Grange, Lorain County

## CREAM MUSHROOM SOUP

3 c. milk	1 T. butter
¼ lb. fresh mushrooms chopped	1 t. flour

Cook mushrooms in double boiler with enough water to cover well, for 20 minutes. Add milk and thicken with flour and butter rubbed smooth and dissolved in a little of the hot milk before adding to soup. Season and boil to cook flour. Add spoonful whipped cream in each serving.

MRS. N. S. JONES, Milan Grange, Erie County

## BROWN ONION SOUP

Brown 1 large onion in butter in skillet, add 1 pint broth or 1 pint boiling water and 2 beef extract cubes. Simmer until onion is tender. Toast 2 slices bread and sprinkle with grated cheese; place on top of soup in a casserole and place in oven to melt cheese. Serves two.

CORA T. RUFFLE, Jerusalem Grange, Adams County

## PEA SOUP

1 can peas	2 T. butter
3 c. cold water	2 T. flour
3 c. milk	1 T. sugar
1 slice onion	salt - pepper

Place peas and liquid in kettle. Add 3 cups cold water. Simmer 15 minutes. Rub through sieve. Re-heat. Add flour and butter. Scald milk with onion in it. Add to above. Season and serve.

MRS. WALTER DAUGHERTY, Williamsburg Grange, Clermont County

## CREAM OF PEA SOUP

1 No. 2 can peas	⅛ t. pepper
½ t. sugar	1 t. salt
1 pt. water	1½ to 2 T. butter
2 T. flour	1 pt. milk

Run peas and liquid through strainer; add sugar and water and heat. Make a white sauce of flour, salt, pepper, butter and milk. As soon as sauce boils, remove from fire and combine with peas.

LENA FERN PAINTER, Huntington Grange, Gallia County

## CREAM OF POTATO SOUP

5 medium sized potatoes	1 clove garlic, minced
3 c. potato water	1 c. sweet cream
½ t. salt	

Boil and mash potatoes and garlic (onion may be used instead of garlic); add potato water, salt and cream. Let come to boil and serve at once with salt wafers. Serves four.

MARIE NOVAK, Sheffield Grange, Ashtabula County

## CREAM OF POTATO SOUP

6 medium sized potatoes  
butter size of walnut

1 onion chopped fine  
2 c. milk

Dice and cook potatoes in salt water. Add butter, pepper, and the onion. When potatoes are tender add milk and ruffles made by mixing a small amount of flour and butter until small lumps form. Six servings.

MRS. ALLIE ROCKFIELD, Tremont Grange, Clark County

## SALMON SOUP

Place three quarts of milk over fire to scald, add 2 T. of butter, can of salmon, shredded with a fork, (put in salmon when milk is hot), salt and pepper to taste. Thicken with cracker crumbs.

MRS. RUTH KREAGER, Licking Valley Grange, Licking County

## SALSIFY OR VEGETABLE OYSTER SOUP

5 medium sized salsify roots  
1 qt. whole milk

1 T. butter  
salt and pepper

Pare roots and slice or run through fruit chopper. Boil in just enough water to cover salsify. Add the milk, butter, and seasoning. Bring to a boil.

PAULDING GRANGE, Paulding County

## CREAM TOMATO SOUP

1 pt. strained tomato juice  
2 T. butter

2 T. flour  
1 qt. milk

Cream butter and flour together and add to hot juice. Stir quickly or use egg beater to smooth. Cook until it thickens. Heat milk until a slight scum forms; lower heat and add tomato mixture slowly, stirring constantly. Salt to taste. Serve hot with buttered popcorn or crackers.

MRS. H. TOMLINSON, Farmer Grange, Defiance County

## TOMATO SOUP

1 T. butter  
1 pt. milk

1 T. flour  
1 pt. tomatoes

Work flour into melted butter, add milk and bring to boil. Have tomatoes strained and boiling hot. Add boiling tomatoes to boiling milk, season to taste. Will not curdle.

HAZEL OBITTS, Ridgeville Grange, Lorain County

## VEGETABLE SOUP

1 c. cabbage  
 $\frac{1}{2}$  c. sweet corn  
 $\frac{1}{2}$  c. carrots  
 $\frac{1}{2}$  c. turnips  
 $\frac{1}{2}$  c. potatoes  
 $\frac{1}{4}$  c. rice

$\frac{1}{2}$  c. soup beans  
1 c. lima beans  
1 onion  
1 pt. tomatoes  
 $\frac{1}{2}$  c. celery

Cut all vegetables fine, and cook in good beef broth,  $1\frac{1}{2}$  hours.

MRS. W. E. SHOOK, Montville Grange, Medina County

## VEGETABLE BEEF SOUP

3 lbs. boiling beef  
6 qts. cold water  
2 T. salt  
2 carrots  
3 onions

$\frac{1}{2}$  head cabbage  
4 stalks celery (chopped)  
1 can tomatoes or 2 T. tomato paste  
1 can peas  
1 c. diced potatoes

Cook beef in water and salt  $1\frac{1}{2}$  hours. Then add carrots, onions, cabbage and celery. One-half hour later add tomatoes, peas, potatoes and 2 T. rice which has been soaked in cold water 1 hour. Cook until rice is done. Add a dash of pepper and serve.

MRS. T. E. BRADY, Atwood Grange, Carroll County

# White Sauce Variations

THIN—Used for cream soups.

1 T. fat	1 c. milk	a few grains pepper
1 T. flour	$\frac{1}{4}$ t. salt	

MEDIUM—Used for creamed and scalloped foods.

2 T. fat	1 c. milk	a few grains pepper
2 T. flour	$\frac{1}{4}$ t. salt	

THICK—Used for souffles.

3 T. fat	1 c. milk	a few grains pepper
3 T. flour	$\frac{1}{4}$ t. salt	

VERY THICK—Used for croquettes.

4 T. fat	1 c. milk	a few grains pepper
4 T. flour	$\frac{1}{4}$ t. salt	

Method: Melt fat in top of double boiler. Add flour and seasonings and stir until smooth paste is formed. Add milk gradually and stir continuously until sauce is thickened.

The amounts given may be multiplied as often as necessary to attain the desired quantity. The usual rule is half as much sauce as food.

## CHEESE SAUCE

Prepare medium white sauce in double boiler. Add  $\frac{1}{4}$  c. to  $\frac{1}{2}$  c. grated cheese to 1 c. sauce for mild cream sauce. Heat only long enough to melt cheese.

## TOMATO SAUCE

Substitute 1 c. tomato juice for milk in white sauce recipes.



# FISH

*"Fish a brain food? Of that I'm not sure but few women realize how good a food it is for the family and its pocketbook."*

## BAKED FISH

Prepare fish for use. Brush pan with drippings; place fish, skin side down; dust with salt, pepper and flour; pour over 2 T. melted butter and  $\frac{1}{2}$  c. milk. Bake in hot oven 20 to 25 minutes or until brown. Remove to hot platter, sprinkle with chopped parsley and serve.

NEWTON RIDGE GRANGE, Morgan County

## BAKED FISH

stale bread	parsley or sage
1 large onion	2 egg yolks
2 oz. butter	2 T. butter
salt and pepper	$\frac{1}{2}$ c. hot water

Sprinkle boned fish with salt and pepper. Stuff with following dressing. Soak bread in water, squeeze dry. Chop onion fine and fry in butter. Add bread, butter, salt, pepper and a little parsley or sage. Heat through, take from fire and add beaten egg yolks. Stuff fish and sew loosely. Lay strips of bacon across top and bake at 400° F. Allow 15 minutes per pound. Baste frequently with 2 T. butter combined with  $\frac{1}{2}$  c. hot water. Garnish with slices of lemon, parsley and ripe olives.

DOROTHEE ECKLE, Good Hope Grange, Fayette County

## BAKED FISH

Let fish stand in salt water two or three hours after being cleaned. Rub well, inside and out, with pepper. Make a dressing of bread crumbs, 1 T. of butter, a small onion chopped fine, pepper and salt to suit the taste. Stuff the fish with this dressing and tie up. Put it in a pan, with water enough to cover, or if in a covered baker, just enough water to make steam. Sprinkle it over with flour and a few small pieces of butter. Bake slowly 1 hour. Garnish with hard boiled eggs.

GUSTA SMITH, Watertown Grange, Crawford County

## FISH CHOWDER

4 lbs. fish	$\frac{1}{2}$ c. pork, diced
4 c. potatoes, diced	4 T. flour
4 c. cold water	4 c. hot water
2 T. butter	10 buttered crackers
1 onion	salt and pepper to taste

Cook the potatoes in the water for 10 minutes. Cook the onion and the salt pork in a frying pan until the onion turns a yellow color. Cut the fish in small pieces. Combine the potatoes and water with onion, salt pork, and seasonings. Add the fish and simmer 15 minutes. Make a white sauce of the butter, flour and milk. Add this to rest of ingredients and simmer 5 minutes. Pour over crackers.

DOROTHY JEAN MANSPERGER, Center Grange

## FISH CROQUETTES

Take cold fish of any kind, separate from bone, chop fine, add a little seasoning, an egg, a very little milk and a t. flour. Form into balls. Brush with egg, roll with bread crumbs and fry brown in hot lard.

DEAVERTOWN GRANGE, Morgan County

## DRESSING FOR FISH

- |                        |                              |
|------------------------|------------------------------|
| 2 c. soft bread crumbs | $\frac{1}{2}$ t. salt        |
| 1 egg, well beaten     | $\frac{1}{8}$ t. pepper      |
| 1 T. minced onion      | $\frac{1}{4}$ t. celery salt |

Add enough warm water to make dressing pack easily.

LILLIE MOHR, Killbuck Grange, Holmes County

## A FINE WAY OF COOKING FRESH FISH

Clean fish thoroughly. Wipe very dry. Salt and pepper fish and roll in flour. Dip into beaten eggs and then roll in cracker meal. This may be done hours in advance. Fry in deep fat 360° F. until brown on each side.

MARY LIMBIRD, Milan Grange, Erie County

## FRIED FISH

- |                   |            |
|-------------------|------------|
| 2 lb. fish        | 1 pt. milk |
| 2 c. cracker meal | 1 t. salt  |
| 2 eggs            |            |

Beat eggs, and milk and salt. Dip fish in batter, then in cracker meal. Fry in deep fat until brown.

MRS. JAMES MYERS, Valley College Grange, Wayne County

## FISH FRITTERS

- |                                 |                       |
|---------------------------------|-----------------------|
| 1 c. flour                      | 1 egg                 |
| $1\frac{1}{2}$ t. baking powder | $\frac{2}{3}$ c. milk |
| salt                            |                       |

Take fish fillets, haddock or blue pike, etc. Cut into small serving portions, drop in the fritter batter, coat completely. Fry in hot fat. This takes only a couple of minutes to make the fish tender and the fritters brown.

MRS. L. L. MOUNTJOY, Atwater Grange, Portage County

## FISH PATTIES

- |                      |                       |
|----------------------|-----------------------|
| 2 lbs. boneless fish | 2 eggs, beaten        |
| 2 onions, chopped    | $\frac{1}{4}$ c. milk |
| 1 c. cracker crumbs  |                       |

Mix and season with salt and pepper. Make into patties and fry or bake in moderate oven. Serve with white sauce to which hard cooked eggs, chopped, have been added.

MRS. LEWIS KARBLE, Margaretta Grange, Erie County

## CREAMED OYSTERS

- |               |                               |
|---------------|-------------------------------|
| 1 pt. oysters | $1\frac{1}{2}$ c. white sauce |
|---------------|-------------------------------|

Drain and clean oysters, scald and strain the liquid, cook oysters in liquid until plump and edges begin to curl. Drain and add to the white sauce. Add more seasoning if desired. Let it heat to boiling point and serve on toast or patty shells.

WARREN GRANGE, Trumbull County

## SCALLOPED OYSTERS

Strain through a fine sieve the liquor from 1 qt. of oysters. Wash oysters, remove all pieces of shell. Put stale bread crumbs with bits of butter in bottom of baking dish, then a layer of oysters. Season with salt, pepper, and bits of butter. Repeat until all the oysters are used. Before adding the last layer, which should be bread crumbs and butter, pour in the liquor and 1 pt. milk to which 1 beaten egg has been added. Bake  $\frac{1}{2}$  hour.

MRS. E. NOTTAGE, Cuyahoga County

## OYSTER STEW

1 quart oysters  
2 T. butter

3 pints milk  
salt and pepper

Cook oysters in their own liquor with butter, until edges curl. Remove immediately from fire. Heat milk in double boiler to boiling point. Add oysters and season to taste.

MARIE ULMER, Jackson Grange, Stark County  
MRS. W. E. LINDLEY, Richfield Grange, Summit County

## COLONIAL OYSTER STEW

1 pint oysters  
 $\frac{1}{4}$  c. butter

1 qt. milk  
 $1\frac{1}{2}$  t. salt and pepper

Melt butter, add oysters, and cook about 3 minutes or until edges curl. Add milk and seasonings and let it come almost to a boil and serve at once.

MRS. W. E. LINDLEY, Richfield Grange, Summit County

## BAKED SALMON

1 can salmon  
1 pt. milk  
1 T. butter  
1 T. flour

1 onion  
1 egg  
1 c. cracker crumbs

Heat milk, mix butter and flour and add to milk. Chop onion and beat egg, add all together and bake in oven.

MRS. EDITH TIMBERMAN, Pleasant Twp. Grange, Clark County

## BAKED SALMON AND NOODLES

2 c. flaked salmon  
2 c. cooked noodles  
1 c. very fine bread crumbs

2 T. melted butter  
1 T. flour  
1 t. salt  
1 c. milk

Make white sauce of butter, flour, salt and milk. Add salmon. Fill well buttered dish with alternate layers of salmon and noodles and bread crumbs. Bake 30 minutes in moderate oven. Serves six.

MRS. ADELBERT NOVAK, Sheffield Grange, Ashtabula County

## BAKED SALMON AND SWEET POTATOES

Bake 6 medium sweet potatoes. Mash and season with salt, pepper and butter. Add  $\frac{3}{4}$  can finely flaked canned salmon. Mix all together. Place in buttered baking dish, spread top with melted butter, garnish with  $\frac{1}{4}$  can salmon in large pieces. Heat 5 to 6 minutes and serve.

WARREN GRANGE, Trumbull County

## SALMON WITH ESCALLOPED POTATOES

2 qts. sweet milk  
12 large cold potatoes, sliced thin

2 heaping T. flour  
 $\frac{1}{2}$  can salmon

Place in layers with potatoes last, season to suit and bake in hot oven for about one hour or until potatoes are done.

NOBLE County

## SHRIMP CASSEROLE

- |                       |                                   |
|-----------------------|-----------------------------------|
| ½ c. rice             | 1 lb. mushrooms                   |
| 2 cans shrimp         | 1 large or 2 small bunches celery |
| 1½ pint bottle cream  | 2 medium sized onions             |
| 1 small bottle catsup | salt and pepper to taste          |

Boil rice. Cut up and saute separately mushrooms, celery, onions and shrimp. Mix with rice and catsup. Place in a casserole and pour in cream. Place in oven for short time (until cream is absorbed). Will serve ten.

MRS. L. V. BOWERS, Norton Grange, Summit County

## SALMON AND NOODLES

- |                  |                         |
|------------------|-------------------------|
| noodles          | bread or cracker crumbs |
| 1 lb. can salmon | 1 egg                   |
| salt and pepper  | milk                    |
| butter           |                         |

Cook noodles in salt water 15 minutes. Bone and flake salmon. Put noodles and salmon in buttered baking dish in alternate layers, dotting each layer with butter. Cover top with crumbs. Beat the egg in a cup and fill with milk. Add salt and pepper, pour over salmon and dot with butter. Bake until brown, about ½ hour.

MRS. H. L. BOWER, Lincoln Grange, Harrison County

## SALMON CASSEROLE

- |                            |                     |
|----------------------------|---------------------|
| 1 can flaked salmon        | 3 eggs, well beaten |
| 1 can peas                 | 1 qt. milk          |
| 1 pt. cooked diced carrots | cracker crumbs      |
| ½ pt. diced celery         |                     |

Roll crackers real fine, place a layer of crumbs in baking dish, then a layer of salmon, one of peas, carrots, celery and cracker crumbs until you have used all the ingredients. Add the beaten eggs to the milk and pour over all. Put a layer of cracker crumbs over the top. Bake 30 minutes in a hot oven. This makes a large casserole full.

MRS. LOIS A. MELLOTT, Washington Twp. Center Grange, Hancock County

## SALMON CROQUETTES

- |                         |                            |
|-------------------------|----------------------------|
| 1 can salmon            | ½ t. salt, a little pepper |
| 1 c. brown bread crumbs | 1 egg slightly beaten      |
| 1 c. mashed potatoes    | 1 T. melted butter         |

Mix salmon with bread crumbs, form in croquettes and roll in bread crumbs, then egg, and crumbs again. Fry in hot fat.

MRS. VERNE McELROY, Wintersville Grange, Jefferson County  
FRED A. STIMMEL, New Reading Grange, Perry County

## ESCALLOPED SALMON

- |                        |                          |
|------------------------|--------------------------|
| 1 large can red salmon | 2 T. flour               |
| corn flakes            | 1½ c. milk               |
| 2 T. fat               | salt and pepper to taste |

Make a white sauce of last five ingredients. Oil a baking dish, put in layer of corn flakes, then white sauce, then layer of flaked salmon. Repeat until all is used. Bake and serve hot with baked potatoes.

BESS MYERS, Genoa Grange, Ottawa County

## ESCALLOPED SALMON

- |                      |                    |
|----------------------|--------------------|
| 1 can salmon         | butter size of egg |
| 1 c. cooked macaroni | 1 c. milk          |
| 1 large T. flour     | salt and pepper    |

Brown flour and make a white sauce of flour, butter and milk. Place salmon, sauce and macaroni in layers in baking dish. Cover top with crumbs and brown in oven.

## SALMON LOAF

- |   |  |
|---|--|
| 1 can flaked salmon                             | $\frac{1}{8}$ t. pepper                |
| 1 can stale bread, or cracker crumbs, soaked in | $\frac{1}{2}$ t. onion juice, optional |
| 1 c. scalded milk                               | 2 egg yolks, beaten                    |
| 1 t. salt                                       | 1 t. lemon juice                       |
| 1 T. butter                                     | 2 stiffly beaten egg whites            |

Mix in order given. Put in greased baking dish and bake in moderate oven about 1 hour.

MRS. EARL MURPHY, Washington Grange, Tuscarawas County  
CORA HOWARD, Jerusalem Grange, Adams County

## STEAMED SALMON LOAF WITH CREAMED PEAS

- |                     |           |
|---------------------|-----------|
| 1 can salmon        | 2 eggs    |
| 1 c. cracker crumbs | 1 c. milk |

Mix and steam  $\frac{3}{4}$  of an hour. Make a white sauce to which add a can of peas and pour over loaf when done and ready to serve.

### White Sauce

- |            |                       |
|------------|-----------------------|
| 2 c. milk  | 2 T. butter           |
| 2 T. flour | $\frac{1}{4}$ t. salt |

Melt butter in pan, add flour, stir until it is hot and foamy, but not brown, then add milk and cook, stirring constantly, until it is thickened. Add salt. This is excellent.

MRS. CLEVELAND FOURMAN, Ithaca Twin Grange, Darke County

## SALMON LOAF

- |                  |                              |
|------------------|------------------------------|
| 1 can salmon     | 1 c. bread or cracker crumbs |
| 2 eggs           | $\frac{1}{2}$ c. milk        |
| 1 t. lemon juice | 1 T. butter                  |
|                  | season to taste              |

Mix all together and bake.

INEZ THORNTON, Copley Grange, Summit County  
MRS. BOSS LESHAR, Clarkson Grange, Columbiana County  
LUTRA EMER, New Concord Grange, Muskingum County  
IVA B., Beach City Grange, Stark County

## SALMON SALAD

- |  |                           |
|--|---------------------------|
| $\frac{1}{2}$ c. salmon                    | mayonnaise dressing       |
| $\frac{1}{3}$ c. chopped celery or cabbage | 1 t. chopped sweet pickle |

Drain oil from salmon. Add the celery or cabbage and the pickle. Mix carefully with a fork. Add enough dressing to make it stick together. Place on a bed of shredded lettuce leaves. Garnish with a hard cooked egg if desired.

DOROTHY JEAN MANSPERGER, Sarahsville Center Grange

## CREAMED TUNA FISH

- |                         |                         |
|-------------------------|-------------------------|
| 1 small can tuna fish   | 1 c. canned peas        |
| $\frac{1}{2}$ c. celery | 1 c. medium white sauce |

Cook diced celery and drain. Make medium white sauce to which add the celery, peas and flaked tuna fish. This is good served with rice.

MRS. ERNA KAMMILLER, Ridgeville Grange, Lorain County

## CALIFORNIA CHICKEN

1½ c. carrots, diced  
1½ c. potatoes, diced  
½ c. onion (optional)

½ c. green peas  
1 small can tuna, flaked  
½ c. bread crumbs

Cook vegetables and combine with fish. Place layer of crumbs in buttered baking dish and add fish mixture. Pour over it the following white sauce:

2 c. milk  
2 T. flour

2 T. butter  
salt and pepper to taste

Sprinkle crumbs over top, dot with butter, and bake in moderate oven 350° F. about 25 minutes.

HELEN LINDIMORE, Neelyville Grange, Morgan County

## MOCK CHICKEN

1 can tuna fish  
1 small package noodles

1 can mushroom soup

Cook noodles in salt water, and drain, put in a baking dish a layer of noodles then tuna fish until all is used, then pour soup over top and bake ½ hour.

MYRA HENDERSON, Bloomingdale Grange, Jefferson County

## TUNA FISH WITH CHEESE BISCUITS

½ c. sliced green pepper  
2 sliced onion  
3 T. butter  
6 T. flour

½ t. salt  
3 c. milk  
1 large can tuna fish, drained  
1 T. lemon juice

Melt butter, add green peppers and onions and cook until soft. Add flour and stir until well blended. Add salt, milk, slowly stirring constantly until thick and smooth. Bring to boil and boil 2 minutes. Add remaining ingredients. Pour into large baking dish and cover with cheese biscuits. Serves eight.

GRACE AMSTUTZ, Bowling Green Grange, Marion County

## TUNA FISH, NOODLES AND MUSHROOMS

1 package of noodles  
3 c. whole milk  
1 T. flour  
1 T. butter  
salt and pepper

1 medium can mushrooms  
1 can white tuna fish  
½ pimento (canned) cut fine  
cheese

Boil noodles in salt water for 20 minutes. Make white sauce and add to it the mushrooms, tuna fish, and pimento. Pour this over the noodles in baking dish. Lay slices of bread on top with thin pieces of cheese on each slice. Place in oven until bread is nicely browned.

RUTH MILLER, Perkins Grange, Erie County

## ESCALLOPED TUNA FISH

1 small can tuna fish  
6 hard cooked eggs

2 c. cracker crumbs

Put one layer of fish, in buttered casserole, add a layer of sliced egg, then a layer of cracker crumbs, season and cover with thin white sauce. Continue filling dish, topping with cracker crumbs. Bake until brown.

MRS. NILES YOUNG, Tremont Grange, Clark County

**"MORE"**  
**HOT TUNA DISH**

1 can tuna  
3 eggs  
1 c. celery  
1 c. noodles

2 c. milk  
4 T. flour  
2 T. butter  
 $\frac{1}{2}$  c. bread crumbs or cracker meal  
 $\frac{1}{2}$  c. mayonnaise thinned with cream

Cook noodles in boiling salted water until tender. Make a white sauce from milk, butter and flour. Cook the three eggs until hard in hot water. Wash and dice celery, cook in a small amount of boiling salted water until tender. Butter baking dish. Place an inch layer of cooked noodles, then a layer of cooked celery, a layer of sliced eggs and flaked tuna fish. Finish with a layer of noodles in baking dish. Pour hot white sauce over layers allowing white sauce to seep through to the bottom of the dish. Sprinkle with crumbs, and cover with mayonnaise. Bake about 30 minutes at 350° F.

MRS. NELLIE G. CASE, Selden Grange, Fayette County

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# Time-Table for Roasting Meats

Oven Temperature 300° - 350° F.

★ ★ ★

## BEEF

Minutes per Pound

Ribs—

Rare .....	18 to 20
Medium .....	22 to 25
Well-done .....	27 to 30

Sirloin tip—

Medium .....	20 to 25
Well-done .....	25 to 30

Tenderloin .....

15 to 18

Rump .....

30 to 35

## PORK

Loin .....	30
Tenderloin .....	30 to 35
Shoulder .....	35 to 40
Ham .....	30 to 35

## LAMB

All roasts.....

30 to 35

## VEAL

All roasts .....

25 to 30

★ ★ ★

Leave the cover of the roaster on the pantry shelf for a true roast of beef, veal, pork or lamb. A roast which is covered is not a roast at all—it is a pot roast.

Beef may be cooked rare, medium or well-done, according to personal preference. Pork needs to be cooked to the well-done stage to develop its fine flavor to the full extent. Veal too is liked best if it is well-done. Lamb is liked well-done or just this side of well-done. Chops, especially, should never be cooked until the last tinge of pink has disappeared.

# MEATS

*"This dish of meat is too good for any but anglers, or very honest men." — Izaak Walton*

## APPLE BUTTER BEEF ROLLS

2 lbs. round steak ( $\frac{1}{2}$ inch thick)	1 c. apple butter
6 strips bacon	salt and pepper
$\frac{1}{2}$ c. water	

Pound salt and pepper into steak. Cut in 6 pieces, spread with apple butter. Roll up and wind bacon strip around each roll, fasten with toothpicks. Sear in pan for 5 minutes. Add water and cover. Bake 1 hour at 350° F.

MARY M. BELL, Union Grange, Summit County

## BEEF STEW WITH DUMPLINGS

Three pounds of chuck cut into fairly small pieces, dredge with salt, pepper, and flour. Brown in butter and fat. Add strained tomatoes and stock or water if needed. Cover closely and simmer 2 hours until done, if not thick enough add a little flour mixed with cold water and boil 5 minutes longer. Then add dumplings as follows:

Sift 2 c. flour,  $\frac{1}{2}$  t. salt, 2 t. baking powder together, mix about 1 c. sweet milk into a dough and drop by spoonful into boiling stew, cook without uncovering 10 minutes. Serve at once.

MRS. V. K. RABFUSE, Union Grange, Butler County

## BEEF A LA CREOLE

1 lb. ground beef	$\frac{1}{2}$ c. chopped onion
1 cup broken spaghetti	$\frac{1}{4}$ c. butter
2 T. flour	1 pt. strained tomatoes
1 t. salt	

Brown onion in butter, add flour, tomatoes and salt. Brown beef in frying pan, then combine all and heat in oven.

WATERFORD GRANGE, Washington County

## BEEF LOAF

2 lb. ground beef	bacon strips
2 c. tomato juice	pepper and salt
$\frac{1}{2}$ c. tapioco	1 T. minced onion (optional)

Mix other ingredients and form in loaf and place bacon strips on top.

AGNES SHORE, Jefferson Grange, Ashtabula County  
MRS. YADA STRUM, Jefferson Grange, Brown County

## BEEF LOAF

3 lbs. chopped steak	1 T. salt
2 eggs	1 t. pepper
2 c. sweet milk	2 small onions
2 c. bread crumbs	1 c. tomatoes

Mix together and cover with 1 c. tomatoes. Bake 2 hours in moderate oven.

MRS. H. S. COATES, Henrietta Grange, Lorain County

## BEEF LOAF WITH ROLLED OATS

- |                             |               |
|-----------------------------|---------------|
| 1 lb. hamburger steak       | minced onion  |
| 1 c. rolled oats (uncooked) | 2 c. tomatoes |
| salt and pepper             |               |

Save some of the tomatoes to pour over top before baking.

SUSIE DAVIS, Wayne Twp. Grange, Columbiana County

## BEEFSTEAK SMOTHERED IN ONIONS

Fry 6 onions sliced thin in meat fryings until brown (about 10 minutes) stirring all the time. Remove most of the onions leaving just a thin layer. On this lay a slice of steak and more onions. Dredge each layer with salt, pepper and flour. Pour over this 1 cup boiling water. Cover tight and simmer half an hour.

MRS. MARY KASNIE, Griggs Grange, Ashtabula County

## DANISH BEEFSTEAK

- |                           |                        |
|---------------------------|------------------------|
| 1 lb. round steak chopped | 1½ cups celery         |
| 1 t. salt                 | 3 T. fat               |
| ¼ t. pepper               | 3 T. flour             |
| ½ cup minced onion        | 2 cups cooked macaroni |

To the meat, add salt, pepper, and onion. Shape in small balls. Saute in hot frying pan until well browned all over. Wash celery, cut in inch pieces. Cook until tender in 1 qt. boiling water. Drain and reserve water for sauce. Melt fat, add flour, celery water, stirring constantly, and boil 3 minutes. Add celery and meat balls and simmer 10 minutes. Add macaroni and more seasoning if necessary. Serve very hot.

MRS. ARTHUR BURRINGTON, Smithville Grange, Wayne County

## BAKED MEXICAN STEAK

- |                    |                        |
|--------------------|------------------------|
| 1½ lb. round steak | 1 onion sliced         |
| flour              | 1 green pepper chopped |
| bacon drippings    | salt and pepper        |
| 2 cups tomatoes    |                        |

Cut steak to 1½ inch thickness. Pound into meat ½ to 1 cup flour. Season with salt and pepper. Place in bacon drippings and fry enough to brown it well on both sides. Then add tomatoes, onion and green pepper. Cover. Place in oven and bake at 300° F. With this steak baked potatoes are good.

MRS. FRED CRUTCHLEY, Atwater Grange, Portage County

## CORN BEEF HASH

- |                         |                |
|-------------------------|----------------|
| 3 c. cooked corned beef | 1 medium onion |
| 6 medium sized potatoes | 1 t. salt      |
| milk                    |                |

Put the peeled, raw potatoes and onions through the medium knife of the food chopper. Mix with chopped meat and enough milk to moisten. Bake in a moderate oven 350° F. till potatoes are done—about 2 hours.

MRS. ELLIS R. LOVE, Royal Grange, Trumbull County

## CORN BEEF AND MASHED POTATOES

Mix 3 cups hot, seasoned mashed potatoes with 1 beaten egg yolk. Shape into oblong nests on a greased and floured baking sheet. Top each nest with a thick slice of corned beef. Bake until delicately browned. Serves six.

FLORENCE HARPER, East Plymouth Grange, Ashtabula County

### CHICKEN A LA KING

One-fourth c. milk, 1 c. peas, 1 c. condensed mushroom soup, 2 c. cooked chicken. Add milk slowly to the mushroom soup and stir until smooth. Add chicken and peas and heat thoroughly. Season to taste. Serve on toast or in pastry shells. Sprinkle with paprika. Garnish with parsley.

ANN VICEL, Hartsgrrove Grange, Ashtabula County

### CHICKEN A LA KING

Two cups diced chicken, 4 mushrooms, 2 eggs,  $\frac{1}{4}$  green pepper, 1 c. thin cream, 1 c. chicken broth, 3 T. flour, 3 T. butter,  $\frac{1}{2}$  t. salt,  $\frac{1}{4}$  t. paprika, 1 T. lemon juice. Cook mushrooms and pepper in 1 T. butter. Remove from fire and add flour gradually. Add broth and when smooth add cream and chicken. Just before serving add beaten egg yolks and lemon juice. Beat up quickly and serve. Do not cook after lemon is added.

MRS. O. A. NICHOLS, Montville Grange, Medina County

### BAKED CHICKEN

Roll pieces of chicken in well seasoned flour, place in roaster, dot with butter and bake from 1 to 2 hours (depending on age of chicken) in covered roaster in moderate oven. This is an especially fine method for young fowl too old to fry. It needs no water. I use milk to make gravy.

MRS. N. A. GROVES, Berlin Grange, Erie County

### CHICKEN BAKED IN CREAM

Dress and joint a young chicken. Put in baking pan and cover with cream. Season with salt and pepper and a very little butter. By the time the cream has cooked down the chicken will be done and the top nicely browned. The cream remaining in the pan may be used just as it is for gravy. Cook at 350° F.

FLORENCE D. McQUAID, Painesville Grange, Lake County

### CREAMED BAKED CHICKEN

One chicken cooked until it falls off the bones, cut in small pieces, add 1 pt. heavy cream,  $\frac{1}{2}$  lb. cracker crumbs, salt. Bake in medium oven until nicely browned.

NELLIE VALE, Laurel Grange, Meigs County

### FRIED CHICKEN AND CREAM GRAVY

Wash a 3 or 4 lb. chicken, wipe dry, and cut in serving pieces. Dip in flour seasoned with salt and pepper. Fry in butter for 15 minutes over low heat, turning frequently to brown the pieces on all sides. Cover and continue over low heat 30 minutes to 1 hour or until tender. Add butter if necessary and 2 or 3 T. of water. Turn the chicken occasionally. Remove the chicken from the pan and make gravy as follows: Add 4 T. flour to mixture in the pan and mix well; add 2 $\frac{1}{2}$  c. milk gradually and cook. Stir constantly until it thickens. Season to taste.

REPUBLIC GRANGE, Seneca County

### CHICKEN LOAF

Two c. finely cut cooked chicken, 1 c. bread crumbs, 1 $\frac{1}{2}$  T. butter or chicken fat,  $\frac{1}{2}$  c. milk, 2 eggs,  $\frac{1}{2}$  c. mashed, cooked or canned peas, salt, 1 T. each chopped onion and green pepper. Cook onion and pepper in fat. Heat milk and moisten crumbs with it. Combine all ingredients, add in the beaten eggs last. Place the mixture in a greased baking dish or loaf pan and bake in moderate oven 375° F. about an hour or until firm and brown.

MYRTLE LEMMERMEN, Kent Grange, Portage County

## CHICKEN LOAF

Cook thoroughly a 5 lb. chicken, take meat from the bones and cut in small bits. Add 7 slices dry bread (broken), 12 soda crackers (rolled), 2 T. salt, pepper to suit taste, 2 c. sweet milk, 1 or more c. of broth. Mix well, place in roaster and bake 2 hours. Serve on plate with parsley or lettuce.

MRS. PEARL McCLAIN, Mt. Hope Grange, Harrison County

## PAN CHICKEN

Cook a year old chicken, or older till it will leave bone, then remove the skin and roll it in flour and fry crisp and brown; then grind in food chopper. Toast enough bread to use alternately with meat. Place layer of chicken, picked apart, then layer of toast crumbs, sprinkle with the fried skin, dot with butter, salt and pepper. Repeat layers until container is full with crumbs on top; add milk to almost cover and bake till milk is nicely absorbed. Rabbit may be cooked in the same manner and is delicious.

MRS. H. A. HORMOLD, Eureka Grange, Muskingum County

## CHICKEN PIE

1 chicken cooked and boned	2 T. butter or other shortening
2½ c. flour	1 egg
2 t. baking powder	1 c. milk
½ t. salt	

Place chicken in baking pan; cover with thin gravy made from broth. Over this place a crust made as follows: Mix flour, baking powder, and salt with shortening, then add egg and milk. Drop from spoon. Bake in hot oven.

SARA A. COE, Liberty Grange, Knox County

## CHICKEN-RICE MUSHROOMS

1 c. cooked rice	2 T. flour
1 c. shredded chicken	2 c. chicken broth
1 c. mushrooms	

Roll mushrooms in flour. Arrange rice, chicken and mushrooms in alternate layers in baking dish. Cover with sauce made by combining and boiling remaining ingredients for 2 minutes. Bake ½ hour in moderate oven 350° F.

MRS. BERTHA NICHOLS, Kent Grange, Portage County

## CHICKEN SALAD

4 c. diced chicken	½ c. chopped pimentoes
4 c. chopped celery	½ c. chopped cucumbers

Mix, season with salt and pepper. Mold and chill. Serve on lettuce leaf and garnish with salad dressing.

ESTHER FABIN, Killbuck Grange, Holmes County

## SCALLOPED CHICKEN

1 4 lb. chicken	2 medium sized onions minced
6 c. bread crumbs	1 T. celery salt
milk	

Cook chicken until tender. Cool, take out bones and mince. Combine crumbs, minced onion and celery salt moistened in milk. Place chicken and dressing in alternate layers in baking dish. Pour over all the broth in which chicken was cooked. Bake in moderate oven.

ESTER RASE, Highlandtown Grange, Columbiana County

## SCALLOPED CHICKEN AND RICE

- |                     |                     |
|---------------------|---------------------|
| 1 large fowl        | ½ cup milk          |
| 1 cup uncooked rice | 1 cup chicken broth |
| 3 T. butter         | 1 cup cream         |
| 4½ T. flour         |                     |

Almost cover fowl with boiling water, cook gently until tender. Remove from broth, cut in large slices from bones. Have rice ready cooked, and sauce of butter, flour, milk, chicken broth and cream made. Alternate layers of cooked rice, chicken and sauce in a greased baking dish, season well. Sprinkle bread crumbs over the top and bake in a hot oven until browned on top and heated through.

MRS. B. A. MUNN, Eaton Grange, Lorain County

## SCALLOPED CHICKEN AND NOODLES

- |                            |                      |
|----------------------------|----------------------|
| 1 chicken                  | 1 cup cooked noodles |
| 1 cup toasted bread crumbs |                      |

Cook chicken and remove bones. Place a layer of chicken in bake dish, sprinkle layer of crumbs, then layer of noodles and repeat until all. Season and pour sauce made of chicken broth over chicken. Bake in moderate oven until thoroughly heated.

NETTIE DECK, Leipsic Grange, Putnam County

## CHICKEN GUMBO

- |                                  |                          |
|----------------------------------|--------------------------|
| 1 lb. chicken (cooked and boned) | ½ c. onion               |
| 2 c. okra                        | ½ c. peppers             |
| 2 c. tomatoes                    | salt and pepper to taste |

Saute the peppers and onions and okra in plenty of chicken fat or butter. Add meat, tomatoes and water according to whether you expect to make a stew or soup. Simmer gently for at least 2 hours. Waterless cooker is ideal as it conserves the fluid. Serve with rice cooked dry. Splendid for a supper party as it can be prepared long before the rush of last minute duties. Ham or veal can also be used for gumbo in place of chicken.

## "CITY CHICKEN"

- |                   |                           |
|-------------------|---------------------------|
| 1 lb. ground veal | 1 T. chopped green pepper |
| ¼ lb. ground pork | ¼ c. crushed pineapple    |
| 1 t. salt         | ¼ t. pepper               |

Mix and wrap on skewers like chicken leg, then roll in cracker crumbs, then in egg and again in crumbs, brown in butter and steam or bake until done. Place an olive on the end of the skewer when ready to serve.

MRS. WALTER G. BRITCHER, Saybrook Grange, Ashtabula County

## CHILI CON CARNE

- |                          |                    |
|--------------------------|--------------------|
| 1 can tomatoes           | ½ t. pepper        |
| 1 can red kidney beans   | 1 t. chilli pepper |
| 2 medium sized onions    | 1 T. sugar         |
| 1 lb. ground round steak | 3 T. vinegar       |
| 1 t. salt                | 2 slices bacon     |

Cut bacon in small pieces and fry until brown, then add onion and brown. Add tomatoes, beans, meat and seasoning. Cook until steak is well done.

RUTH B. BALL, Knox County

## AMERICAN CHOP SUEY

- |                       |                        |
|-----------------------|------------------------|
| ½ lb. hamburger steak | 4 onions               |
| 1 No. 2 can tomatoes  | 3 stalks celery, diced |
| 1 small green pepper  | ¼ lb. spaghetti        |
| butter, salt, pepper  | 1 t. baking powder     |

Fry onions in butter; when soft, add hamburger; add tomatoes, then celery, green pepper, spaghetti, which have been previously cooked. Add baking powder and season with salt and pepper.

LUCILE SMITH, Monroe County

## FARMERS OR HOME GROWN CHOP SUEY

- |                              |                                      |
|------------------------------|--------------------------------------|
| 1 lb. fresh pork, shredded   | 2 c. meat broth, thin gravy or water |
| 2 c. shredded onions         | 2 T. fat                             |
| 2 c. green beans             | 1 c. rice                            |
| 1 c. celery cubes or cabbage | salt to taste                        |

Brown the meat lightly in half the fat and remove from the skillet. Add the other half of the fat and brown the onion lightly in it. Add the meat, green beans, celery, rice, salt, and broth or gravy, and simmer until rice is done.

Variations: In place of rice, 3 c. whole wheat may be used. Hominy or noodles may also be used in place of rice. Canned pork, beef, or chicken may be used in this recipe.

MISS VIRGINIA WILLIAMS, Leesville Grange, Crawford County  
MRS. CLINTON BEARD, Dublin Grange, Mahoning County

## CHOW MEIN

- |                     |                               |
|---------------------|-------------------------------|
| 1 lb. pork shoulder | 1 c. cabbage cut not too fine |
| ½ lb. butter        | 1 c. bean sprouts             |
| 1 c. onions         | 3 T. chinese soy sauce        |
| 1 can tomatoes      | salt and pepper to taste      |
| 1 c. celery         | 1 T. flour                    |

Cut meat in cubes and fry brown and tender with onion in butter. Cook tomatoes, cabbage and celery until tender, add bean sprouts and seasoning. Mix soy sauce and flour and add to other ingredients stirring while it thickens. Serve with Chow Mein noodles. Canned pork may be used but should not be added until just long enough to heat before serving as it goes to pieces if cooked too long.

MRS. STANLEY SOOY, Penfield Grange, Lorain County

## CURRY

- |                 |                   |
|-----------------|-------------------|
| 1 large onion   | 1 t. curry powder |
| 1 lb. hamburger | 1 t. chili powder |

Fry onion, then meat and curry and chili powder in butter. Then add enough water to about cover. Make a thickening as for gravy, add to meat and cook a few minutes longer. Serve with 1 lb. rice (cooked).

GRACE ROBERT, Florence Grange, Erie County

## ESCALLOPED MEAT

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| 4 c. diced cold meat              | 4 T. flour (heaping)            |
| 4 hard boiled eggs (diced)        | butter to make rich white sauce |
| 1 qt. milk or milk and meat stock | buttered bread crumbs           |

Lightly mix meat and eggs in white sauce, put in baking pan and cover with 1 inch of buttered bread crumbs and bake slowly about 20 minutes. Chicken, veal, pork, beef or combinations may be used for this dish, 25 lbs. meat will serve 100.

MRS. EDW. D. SCHRAMM, Oberlin Grange, Lorain County

## FRANKFURTER DAINTRIES

- |                       |                       |
|-----------------------|-----------------------|
| 2 c. bread flour      | $\frac{3}{4}$ c. milk |
| 5 t. baking powder    | frankfurters          |
| $\frac{1}{2}$ t. salt | prepared mustard      |
| 4 T. lard             |                       |

Sift dry ingredients together three times, work lard in with fork. Add liquid gradually. Roll  $\frac{1}{8}$ -inch thick and cut in squares. Roll frankfurters in prepared mustard then in biscuit dough wetting edges in cold water to hold them together. Bake 20 minutes in hot oven.

NOBLE County

## GOULASH

- |                    |   |
|--------------------|---|
| 1 lb. ground beef  | 4 large tomatoes or 1 pint canned tomatoes      |
| 2 green peppers    |   |
| 3 onions (chopped) | $\frac{1}{2}$ lb. macaroni boiled in salt water |

Brown meat in butter or cooking fat, season with salt and pepper. Add onions, pepper, tomatoes and macaroni. Simmer till well done. Variations for above Goulash: Six carrots sliced, 1 lb. cheese, and a bunch of celery cut in pieces may be added.

MRS. GEORGE GALLEY, Hardy Grange, Holmes County  
MRS. WILL WEAVER, Monroe Grange, Ashtabula County

## HUNGARIAN GOULASH

- |                         |                     |
|-------------------------|---------------------|
| 2 c. boiled rice        | 1 pint tomato juice |
| 1 pint red kidney beans | 1 lb. hamburger     |

Fry hamburger and onions, mix with rice and beans, cover with tomato juice, season to taste and bake for half an hour in hot oven.

MRS. THOR CHANDLER, Fitchville Grange, Huron County

## BAKED HAM WITH CIDER

- |                      |                              |
|----------------------|------------------------------|
| 1 ham                | bread crumbs                 |
| 1 qt. apple cider    | $\frac{1}{2}$ t. dry mustard |
| 1 t. mapeline flavor | mapeline syrup               |
|                      | whole cloves                 |

Simmer ham in cider and 1 t. maplene flavor 5 hours. Do not allow to boil. (Eighteen lbs. ham should be done in 5 hours). Skin ham. Make a paste of bread crumbs, mustard and mapeline syrup. Insert cloves about an inch apart over the ham. Place in roaster with 1 c. broth the ham was cooked in, and bake in moderate oven 1 hour.

REPUBLIC COMMUNITY GRANGE, Seneca County

## BAKED HAM AND SWEET POTATOES

- |                                 |             |
|---------------------------------|-------------|
| 2 medium thick slices cured ham | butter      |
| 4 or 5 medium sweet potatoes    | brown sugar |
| 1 large orange                  |             |

Use a large baking dish, lay in one slice ham. Place in a layer of 1 inch thick slices of peeled potatoes. Cover potatoes with thin slices of oranges, leaving 3 or 4 slices with peeling on them. Sprinkle with sugar and dot with butter. Lay second slice of ham on this and slice remaining orange over this. Sprinkle again with sugar and dot with butter. Arrange remaining potatoes around edges of pan and add small amount of water. Cover and bake in medium oven  $1\frac{1}{2}$  hours. Uncover last half hour. Serves six or eight.

MRS. ALICE WILLIAMS, Noble County

## HAM BAKED IN MILK

1 thick slice smoked ham  
2 T. flour

1 T. brown sugar  
1 T. prepared mustard or 1 t. dry mustard

Mix dry ingredients and pat or rub into ham. Place in shallow baking dish and barely cover with sweet milk. Bake 45 minutes to 1 hour in slow oven 350° F.

MRS. C. H. WILD, Northampton Grange, Summit County  
SARA A. COE, Liberty Grange, Knox County  
MRS. FRED O. FULTON, Newark Grange, Licking County

## HAM APPLE ROLL

1½ inch slice ham (boned)  
1 t. dry mustard  
1 T. vinegar  
1 large or 2 small apples sliced  
¼ c. water

1 t. chopped onion  
½ c. brown sugar  
2 whole cloves  
¼ c. butter

Spread ham with combined mustard and vinegar, spread with apples, onion and brown sugar, roll ham like jelly roll and tie. Stick cloves in roll. Place in greased baking dish or pan and dot with butter. Pour hot water over roll. Bake in 350° F. oven 30 to 40 minutes, adding water as necessary. Potatoes and carrots may be baked around the ham.

EDEN GRANGE, Seneca County

## HAM ROLLS

6 ¼ in. slices cured ham  
5 slices bread crumbed

1 egg beaten  
3 T. milk

Make dressing of bread crumbs, egg, milk and season to taste. Spread dressing on ham. Roll up and fasten with toothpicks. Place in buttered casserole. Pour 1 pt. milk or 1 pt. tomato juice over rolls. Bake 30 minutes at 375° F. Carrot strips may be baked in the casserole with the ham rolls.

MARY EBERSOLE, Jackson Grange, Stark County

## HAM AND CORN BREAD SHORT CAKE

1½ c. corn meal  
¾ c. flour  
4 t. baking powder  
1 egg beaten

2 T. sugar  
1¼ c. milk  
1 t. salt  
4 T. shortening

Bake in well greased 8-inch pan 25 minutes at 425° F. The ham: Blend 2 T. butter with 4 T. flour, ¼ t. salt, ½ t. onion juice, ¼ t. ground cloves, add slowly 2½ c. milk and beat until smooth. Boil 2 minutes and add 1½ c. cooked ham (cubed). Serve over or between shortcake.

MRS. ELSIE PACE, Rehoboth Central Grange, Perry County

## HAM LOAF WITH PINEAPPLE

1½ lb. ground smoked ham  
1½ lb. ground fresh pork  
1 c. bread or cracker crumbs

2 eggs slightly beaten  
½ t. salt  
½ T. onion juice or 1 small onion

Mix well and moisten with 1 c. crushed pineapple. Shape into loaf and bake in moderate oven 375° F. for 2 to 2½ hours. The time required depends on the thickness of the loaf.

MRS. LUTHER JONES, Jewett Grange, Harrison County

## HAM LOAF

$\frac{3}{4}$  lb. cured ham  
 $\frac{1}{4}$  lb. fresh pork  
2 eggs

1 c. fine cracker crumbs  
 $\frac{1}{2}$  small onion  
milk to moisten

Bake in moderate oven with tomato juice or cream of tomato soup poured over loaf.

GRACE HAMLIN, Nelson Grange, Portage County

## MUSTARD SAUCE FOR HAM

1 T. flour  
1 T. dry mustard  
 $\frac{3}{4}$  c. sugar

1 c. milk  
2 egg yolks  
 $\frac{1}{2}$  c. cider vinegar

Mix dry ingredients, add milk and egg yolks beaten together. Add vinegar and cook until thick in double boiler.

MRS. OSCAR LEPP, Bowling Green Grange, Marion County

## HAM TIMBALES

1 c. minced ham  
 $\frac{1}{4}$  c. stale bread crumbs  
 $\frac{2}{3}$  c. sweet milk

2 t. butter  
 $\frac{1}{2}$  t. chopped parsley (optional)  
2 eggs

Parsley can be omitted. Mix all together and turn into well greased molds, set molds into a pan of water and cook in moderate oven until the mixture is firm in center. Will serve six people.

MRS. NEAL COWDERY, Howland Grange, Trumbull County

## BAKED HAMBURGER AND TOMATOES

1 onion  
1 lb. hamburger  
1 t. salt  
 $\frac{1}{8}$  t. pepper

2 c. cooked spaghetti  
 $1\frac{1}{2}$  c. canned tomatoes  
 $\frac{3}{4}$  c. grated cheese

Brown onion in lard, add meat, salt and pepper. Cook 5 minutes, add other ingredients, blend together and bake until brown.

MRS. RAY STAIR, Homer Grange, Medina County

## HAMBURG AND NOODLES

1 pkg. noodles  
4 c. boiling salted water  
2 T. fat  
1 lb. hamburger

$\frac{1}{2}$  t. salt  
1 minced onion  
1 c. mushrooms  
1 T. green pepper

Cook noodles in boiling salted water 15 minutes leaving  $\frac{1}{2}$ -inch liquid in bottom of glass dish. Season hamburger with salt, form into balls and brown in fat. Add onion, mushrooms, pepper and simmer 10 minutes. Place on top of noodles and bake in moderate oven 30 minutes.

MRS. LOYD SMITH, Lymochtee Grange, Marion County

## BAKED NOODLES AND HAMBURG

1 lb. hamburger  
2 medium onions  
1 qt. tomato juice

1 small can mushrooms  
 $\frac{1}{2}$  c. diced celery  
noodles

Brown hamburger and onions, add remaining ingredients and bring to boil. Boil desired amount of noodles in salted water 10 or 15 minutes. Put in colander and run cold water over them, then drain. Put noodles in baking dish and pour sauce over. Bake 30 to 45 minutes in moderate oven. Serve hot.

MRS. CHARLES SMITH, Jackson Grange, Montgomery County

## HEAD CHEESE

Take the heads, feet, tongues, and other convenient pieces of pork. Remove the skin, boil until all is tender and can be easily stripped from the bones. Chop fine and season with salt, pepper and sage rubbed to a powder. Mix well with hands. Put into a deep pan with sides and press it down hard with a plate that fits pan. Put a weight on the plate and leave for two or three days. Then turn it out of pan and cut into thin slices. Use vinegar and mustard over it.

MRS. EMMA P. STRALEY, Marshall Grange, Fayette County

## LAMB EN CASSEROLE

- |                      |             |
|----------------------|-------------|
| 2 lb. lamb (cut up)  | 2 t. salt   |
| 1 medium onion       | 1 T. sugar  |
| bacon drippings      | 1 T. flour  |
| 1 pt. tomatoes       | ½ t. pepper |
| 1 small c. mushrooms |             |

Brown lamb and onion in drippings, place in casserole. Dissolve flour in tomatoes or mushroom stock. Add other ingredients and mix with the meat. Bake 2 hours. Serve on platter in ring of cooked rice (1 c. before cooking). Sprinkle with finely chopped parsley.

MABEL SHIELDCASTLE, Rockway Grange, Clark County

## LIVER PATTIES

- |                    |                 |
|--------------------|-----------------|
| 1 lb. liver        | 1 egg           |
| 2 small onions     | salt and pepper |
| 4 slices dry bread |                 |

Grind liver, bread and onions. Add egg and seasoning. Mix well, form into patties and fry.

MRS. THELMA HENNING, Painesville Grange, Lake County

## MEAT CASSEROLE

- |                    |                      |
|--------------------|----------------------|
| 1 lb. ground steak | 1½ c. chopped celery |
| 2 T. butter        | 1/3 c. uncooked rice |
| ½ t. salt          | 1 c. tomato soup     |

Brown steak in butter, add other ingredients. Put in baking dish and bake in moderate oven for 2 hours.

MRS. HAZEL BENNET, Tremont Grange, Clark County

## MEXICAN MEAT BALLS

- |                          |                       |
|--------------------------|-----------------------|
| 1 lb. ground beef        | 1 small chopped onion |
| 1 lb. ground lean pork   | 1 T. salt             |
| 1/3 as much bread crumbs | 1 T. chilli powder    |
| 2 eggs                   | 2 T. fat              |

Moisten crumbs in water then squeeze. Mix above and make in balls the size of an egg. Bake in moderate oven 1 hour or more in the following hot mixture:

- |   |                   |
|---|-------------------|
| 1 can tomato soup                       | 1 T. chili powder |
| 2 cans water                            | 1 t. salt         |
| a little onion, green pepper and celery |                   |

LOWELL GRANGE, Washington County

## ITALIAN MEAT BALLS

½ lb. ground veal	1 egg
½ lb. ground pork	¾ c. flour
4 slices stale bread	shortening
milk	tomato pulp

Moisten bread in milk and squeeze dry. Mix with meats and well beaten egg and let ripen for at least an hour. Make into balls with the flour, brown in shortening and put in casserole pouring over enough tomato pulp to cover. Bake in oven 250° for an hour. May be simmered in skillet and served on platter.

MARY ELOISE VON SITZER, Huron Grange, Erie County

## MEAT BALLS

¼ lb. pork	½ c. apple sauce
¼ lb. veal	½ c. bread crumbs
¼ lb. beef	1 egg
salt and pepper to taste	

Grind meats together, mix, shape into balls, fry until well browned. Place in baking dish and pour 1 can of strained tomatoes and a small can of cooked mixed vegetables over then and bake in oven about 30 minutes at 350° F. Serves six generously.

MRS. HARRIETT ALESHIRE, Norton Grange, Summit County

## JOHNNIE MARZETTI

1 lb. lean pork	3 c. noodles cooked in salt water
1 lb. veal	1 pt. tomatoes
2 medium sized onions	1 can corn
1 large bunch celery	1 can mushrooms

Cut meat and fry with onion in butter. Cut celery and cook in salt water. Put in layers in roaster, using meat first, then noodles, celery, corn, tomatoes and mushrooms alternately. Season with salt and pepper. Bake slowly for 2 hours.

MRS. BELLE MOOSEHEAD, Allen Twp. Grange, Hancock County

## MARZETTI DINNER

1 lb. beef steak or pork	1 can mushrooms
1 medium sized onion	1 pt. tomatoes
2 c. noodles	salt and pepper

Fry meat and onions until brown, cook noodles in salt water until tender, drain and add to meat. Add mushrooms and tomatoes and seasoning. Put in oven and bake down dry to golden brown.

MRS. H. F. WEAVER, Lake Grange, Stark County  
MRS. TAYLOR LEE, Wintersville Grange, Jefferson County

## GRANGE SPECIAL

½ pound hamburger	2 medium onions
½ pound ground pork	1 c. tomatoes
½ pkg. noodles	½ c. peas and juice
½ green pepper	½ T. sugar
4 stalks celery	¼ pound cheese

Brown the meat and remove from the pan, disk celery, onions and pepper, cook in pan with a little water. Add the other things, sprinkle cheese over top and bake 1 hour, 350° F.

MRS. JOHN HAAF, Bath Grange, Summit County

## RICE AND MEAT EN CASSEROLE

- |                    |           |
|--------------------|-----------|
| 1 lb. hamburger    | 1 onion   |
| 1 qt. tomatoes     | seasoning |
| 1 c. uncooked rice |           |

Mix ingredients and place in buttered casserole and bake 1½ hours in slow oven.

ADA BALDINGER, Martel Grange, Marion County

## ITALIAN SPAGHETTI

- |                     |                     |
|---------------------|---------------------|
| 1 lb. veal, ground  | 1 bud garlic        |
| 1 lb. pork, ground  | 1 t. salt           |
| 3 eggs              | ½ t. pepper         |
| ½ c. cracker crumbs | ¼ t. cayenne pepper |

Mold in balls and fry in oil until quite brown. Drain and serve with this sauce:

- |                              |                     |
|------------------------------|---------------------|
| 1 qt. tomatoes               | 1 T. sugar          |
| 2 cans tomato paste          | 1 T. salt           |
| 1 large onion browned in oil | ¼ t. pepper         |
| 1 c. celery chopped          | ¼ t. cayenne pepper |
| 4 T. Italian cheese          |                     |

Add water if needed, bring to boil and add meat balls; cook slowly four hours.

MRS. ARTHUR BURT, Kirtland Grange, Lake County

## HAMBURG SPECIAL

- |                           |                          |
|---------------------------|--------------------------|
| 1 box spaghetti           | 25 ct. can mushrooms     |
| 1¼ lb. hamburger          | 3 T. bacon fryings       |
| 1 bud garlic or 6 buttons | 2½ medium onions         |
| 1 T. chili powder         | 2 T. olive oil           |
| ¾ qt. tomatoes            | salt and pepper to taste |

Cook spaghetti in salt water until tender, then drain. Fry hamburger in fryings and olive oil and before removing from skillet add garlic, onions and mushrooms, stirring occasionally while the mixture is browning. Put spaghetti and hamburger mixture in kettle with seasoning and cook until well heated through.

MRS. HENRY LEAS, Concord Grange, Darke County

## ESCALLOPED VEAL

- |                                     |                            |
|-------------------------------------|----------------------------|
| 1 c. bread crumbs browned in butter | ¼ c. chopped celery        |
| 1½ lb. chopped veal                 | 1 small onion minced       |
| 1 small pepper                      | 2 hard cooked eggs, sliced |
|                                     | white sauce                |

Cook veal until tender or use left over meat. Brown pepper, celery and onion in butter. Combine meat, vegetables and eggs with enough white sauce to moisten. Cover all with buttered bread crumbs. Bake in moderate oven until brown.

MRS. C. H. CLARY, Wayne Grange, Darke County

## MEAT LOAF FROM CANNED BEEF

- |                                |             |
|--------------------------------|-------------|
| 1 qt. beef run through grinder | 1 T. butter |
| 2 eggs                         | cream       |
| 1 c. cracker crumbs            | seasoning   |

Mix beef, eggs, cracker crumbs and butter. Moisten with cream. Pack in baking dish and spread cream over the top. Bake until light brown in moderate oven.

MRS. MAYNARD MANON

## MEAT LOAF

1½ lb. ground meat  
1 egg

1 c. oatmeal or bread crumbs

Season with salt, pepper, nutmeg, sage and onion to taste. Mix thoroughly and put in baking dish, dot with butter, baste often with hot water. Bake in hot oven until when pierced with a fork the broth is not bloody.

MRS. IRENE BATES, Ashtabula Grange, Ashtabula County

## ONE DISH MEAL

1 lb. hamburger  
1½ c. ground raw potatoes  
1 c. ground raw carrots

1 medium onion  
salt

Make into a loaf and bake. Baste with tomato sauce.

MRS. JOHN LENGACHER, Winesburg Grange, Holmes County

## MEAT LOAF

1 lb. ground beef  
1 lb. ground pork  
1 c. bread crumbs

2 c. sweet milk  
2 beaten eggs  
1 minced onion or green pepper

Mix and season with salt, pepper and sage to taste. Put in baking dish and place in pan of hot water. Cover and bake 1 hour. Remove from water and brown in oven. The result will be a delicious moist loaf.

BERNICE EVANSHINE, Locust Corner Grange, Clermont County  
ALFRED GRANGE, Meigs County

## MEAT LOAF

2 lb. ground steak  
2 lb. ground veal steak  
1 lb. ground pork steak  
4 beaten eggs

1½ t. salt  
¼ t. pepper  
1/16 t. red pepper  
¼ c. milk

Mix together and put half in a long narrow pan. Put 3 hard cooked eggs in the center and add rest of mixture. Place 6 strips of bacon on top of loaf or baste with the following sauce:

½ c. melted butter  
1 t. black pepper  
1 t. paprika  
¼ c. lemon juice  
dash red pepper

¼ t. tabasco sauce  
2 t. worcestershire sauce  
1 t. prepared mustard  
2 t. sugar  
¼ c. water

Bake 1½ hours. Serves 15 and is delicious hot or cold.

BERNICE COGG, York Grange, Athens County

## VEGETABLE MEAT LOAF

2 onions  
2 potatoes  
2 carrots  
1 stalk celery

2 lb. hamburger  
2 c. dry bread crumbs  
1 c. milk  
1 egg  
salt and pepper

Put vegetables through food chopper. Mix thoroughly with other ingredients. Bake in large baking dish 40 to 60 minutes. Tomatoes and pimientos may be added if desired.

MRS. ARLIE BRIMMER, Ewing Grange, Hocking County

## MEAT LOAF WITH TOMATO SAUCE

- |                          |                        |
|--------------------------|------------------------|
| 1 lb. ground beef        | ¼ t. pepper            |
| ½ lb. ground pork        | 1 t. salt              |
| ½ lb. ground veal        | 4 slices bread         |
| ½ green pepper (chopped) | 2 slightly beaten eggs |
| 1 onion                  |                        |

Soak bread in hot water and mix all together. Form in loaf and pour following mixture over top.

- |                  |            |
|------------------|------------|
| 1 c. tomato soup | 1 c. water |
| 1 T. butter      |            |

Bake in oven 350° F. for 1½ hour.

MRS. WALTER WOLFF, Mallet Creek Grange, Medina County

## MEAT PIE

Use any left-over meat. Cut into small pieces. Pour into pan with the broth or gravy. Add butter. Boil 1 pt. of sliced potatoes in salt water till tender. Add this to the meat. Season with salt, pepper, and celery seed. Make a rich biscuit dough, roll thin, place in a pan. Put meat, potatoes into the crust. Place a crust on top, then bake till brown.

MRS. J. H. LEONORD, Killbuck Grange, Holmes County

## MEAT PIE

- |                   |                             |
|-------------------|-----------------------------|
| 4 T. minced onion | 1 can condensed tomato soup |
| 1 T. butter       | ½ t. salt                   |
| 1 lb. ground beef | pinch of pepper             |

Brown onion in butter, add meat, soup, salt and pepper. Let simmer gently until meat is barely brown. Line pie plate with pastry, pour meat mixture into it and cover with pastry. Prick top with fork and brush lightly with melted butter. Bake at 375° for one hour.

CASSTOWN LOSTCREEK GRANGE, Miami County

## MOCK TERRAPIN

- |                      |                                |
|----------------------|--------------------------------|
| 1 c. chicken livers  | ¼ t. salt, cayenne, and nutmeg |
| ½ c. cooked rice     | 1 T. butter                    |
| 2 hard cooked eggs   | 2 T. flour                     |
| 1 t. chopped parsley | ¼ c. cream                     |

Melt butter, add flour, seasoning, cream, livers and eggs finely chopped. Cook five minutes. Add rice, reheat and serve in small baking dishes or ramekins.

VIOLA MADDOX, Mt. Carmel Grange, Clermont County

## MUSKAKA

- |                   |                    |
|-------------------|--------------------|
| 1 eggplant        | 1 lb. hamburger    |
| 2 onions (sliced) | 1 can tomato puree |

Cut egg plant into slices ½ inch thick. Do not peel. Flour and brown in butter. Place alternate layers of egg plant, onion and hamburger in casserole. Season with salt and pepper. Pour puree over all. Bake at 350° for an hour. Keep covered for first half of baking.

MRS. D. C. SILVER, Hardy Grange, Holmes County

## PORCUPINE BALLS

1½ lb. ground beef  
½ c. uncooked rice  
2 onions

1 t. salt  
1 egg  
1 can tomato soup

Mix beef, rice, onion, egg, salt and pepper together and form into 6 balls. Brown in frying pan, then put them into a deep kettle and pour tomato soup. Cook over low heat for one hour.

MRS. PAUL FULTON, Annapolis Grange, Jefferson County

## MEAT PORCUPINES

1 lb. ground beef  
1 T. finely minced onion  
2 t. baking powder

¾ c. milk  
½ c. uncooked rice  
1 c. tomato soup or juice

Mix beef, onion, baking powder, milk and rice. Mold into balls about 1½ inch in diameter. Pour tomato over them and bake in uncovered dish for 30 minutes.

RUTH FRANKS, Chester Grange, Wayne County  
MRS. O. E. KELLER, Marlboro Grange, Stark County

## PORCUPINE BEEF BALLS

½ c. uncooked rice  
1 lb. hamburger  
1 t. salt  
dash pepper

2 T. chopped green pepper  
2 T. chopped onion  
½ c. chopped celery  
2 T. butter  
2 c. tomato juice

Make balls of washed rice, hamburger, salt and pepper. Put in baking dish. Saute peppers, onions, celery in butter a few minutes. Place over meat in baking dish and pour over this the tomato juice. Bake in covered pan, so that rice will steam, in a moderate oven about 1½ hours. During last fifteen or twenty minutes remove cover so that meat will brown. In serving, arrange the hot meat balls on a platter, pour sauce over and garnish with parsley and fan-shaped pieces of pickle.

ELIZABETH PETERSON, Chester Grange, Geauga County

## PINEAPPLE PORK CHOPS

1 No. 2 can crushed pineapple  
3 large sweet potatoes

½ c. brown sugar  
6 thick loin pork chops

Empty pineapple into large flat buttered casserole. Peel sweet potatoes and slice on top of pineapple. Sprinkle with brown sugar. Salt chops and lay on top. Cover casserole and bake in hot oven 400° F. until tender. This will take from 1 to 1½ hours. Uncover the last 15 minutes to brown.

WATERFORD GRANGE, Washington County

## PORK CHOPS WITH DRESSING

Make a dressing of bread crumbs, chopped onion, salt, pepper, sage and butter. Moisten with a little warm water. Put pork chops in roaster and put dressing on each piece. Put a little water in pan and bake about one hour or until meat is tender. Beefsteak prepared this way is delicious.

MRS. BEACHY, Rittman Grange, Wayne County  
MRS. DELL RAMBO, Deavertown Grange, Morgan County

## ROASTED PORK CHOPS

Lay thick slices of pork chops in a skillet or baking dish which has been lightly greased; over the pork place a layer of cooked rice about an inch thick, then a layer of sliced onions, and over it all a can of tomatoes. Salt and pepper to taste. Roast covered, in a medium oven, 350° F. for about 40 minutes. Uncover for the last ten minutes.

MRS. FRED O. FULTON, Newark Grange, Licking County

## PORK CHOPS WITH RICE

- |                |                     |
|----------------|---------------------|
| 1 c. rice      | 2 T. chopped celery |
| 4 pork chops   | 2 c. tomato juice   |
| 1 sliced onion |                     |

Wash and boil rice in salt water, 10 minutes and drain. Brown chops in frying pan, then remove them and place onion and celery in pan to brown. Return chops to pan on top of onion. Put a mound of rice on top of each chop. Pour tomato juice over chops. Scatter 2 T. chopped parsley over all and bake in moderate oven one hour.

MRS. MARY MASALCO, Pike Grange, Stark County

## PORK AND NOODLES

Chip left over fried pork medium fine, dice a few potatoes and cook together. When potatoes are nearly tender, add noodles made with 1 egg and cook until tender. A pinch of sage added to the noodles gives a pleasing flavor if one likes sage.

MRS. H. A. HORMOLD, Eureka Grange, Muskingum County

## RABBIT, GERMAN STYLE

Cut up rabbit, roll in flour and brown in dutch oven. Add salt and pepper and pint of water. Let simmer until almost done. Add 1 c. sour cream and simmer for ½ hour longer. Game meat of all kinds is delicious prepared this way.

MRS. C. F. BOWER, Greenford Grange, Mahoning County

## RAGOUT SUPREME

- |                           |                              |
|---------------------------|------------------------------|
| ¼ lb. thinly sliced bacon | 2 medium onions (sliced)     |
| ½ lb. round steak         | 4 potatoes (diced)           |
| ½ t. salt                 | 3 carrots (diced)            |
| few grains pepper         | 1 2 oz. can button mushrooms |
| ¼ t. mustard              | 2 c. tomatoes                |

Fry bacon in heavy skillet or dutch oven and when it begins to curl add steak cut in small squares and brown on both sides. Add remaining ingredients. Cover and simmer 1 hour, stirring once or twice to prevent burning. Serves three or four.

MRS. HAZEL B. GROVES, Hardy Grange, Holmes County

## ROMAN HOLIDAY

- |                 |                       |
|-----------------|-----------------------|
| 1 lb. hamburger | ½ t. pepper           |
| ¼ c. fat        | 2 c. cooked spaghetti |
| 1 chopped onion | 1½ c. cooked tomatoes |
| 1 t. salt       | ¾ c. grated cheese    |

Brown onion in fat, add hamburger, salt and pepper and cook five minutes. Add layer of spaghetti then layer of meat. Pour tomatoes over, sprinkle with grated cheese. Bake in moderate oven 35 minutes. Remove cover and bake 10 minutes longer.

MRS. F. L. McKEE, Hanover Grange, Licking County

## SAUSAGE SUPREME

- |                               |                       |
|-------------------------------|-----------------------|
| 1 lb. link sausage            | 3 medium sized apples |
| 5 medium sized sweet potatoes |                       |

Brown sausage in skillet. Boil sweet potatoes until half done. Pare apples and slice. Butter casserole, place alternate layers of sweet potatoes and apples and dot with butter and sugar. Place sausage on top and add  $\frac{1}{2}$  cup of hot water. Bake 45 minutes in 350° oven.

MRS. D. C. SILVER, Hardy Grange, Holmes County

## SAUSAGE AND TOMATO DUMPLINGS

- |                         |                       |
|-------------------------|-----------------------|
| $1\frac{1}{2}$ c. flour | $\frac{2}{3}$ c. milk |
| $\frac{1}{3}$ t. salt   | 1 lb. sausage         |
| 2 t. baking powder      | 1 qt. tomato juice    |

Sift dry ingredients, add milk and mix well. Fry sausage until brown, cover with tomato juice. Bring to boil and drop the dumplings in. Boil 20 minutes.

MRS. LOYER, Fitchville Grange, Huron County

## SAUSAGE-SWEET POTATO CASSEROLE

- |                               |                           |
|-------------------------------|---------------------------|
| 8 medium sized sweet potatoes | 1 egg, well beaten        |
| 2 T. butter                   | cream                     |
| 1 t. salt                     | 1 lb. small pork sausages |
| dash of pepper                |                           |

Wash sweet potatoes and boil until tender. Drain and peel. Press through ricer. Add butter, salt, pepper and egg. Beat well, add enough cream to make light and fluffy. Pile into greased casserole, press sausages lightly into surface and bake in a hot oven 400° F. until sausages are nicely browned, about 12 to 15 minutes. Reduce temperature to moderate, 350° F. and cook 10 minutes longer. Makes six portions.

MRS. ELMER H. FULLMER, North Edgeville Grange, Lorain County

## SAUSAGE AND SPAGHETTI DINNER

- |                      |                       |
|----------------------|-----------------------|
| 6 cakes pork sausage | 2 c. cooked spaghetti |
| 6 medium onions      | 2 c. cooked tomatoes  |
| 6 medium peppers     |                       |

Brown sausage cakes. Remove from skillet and fry sliced onions and peppers until tender and brown. Put sausage back and add the spaghetti and tomatoes. Stir just enough to mix but do not break sausage cakes.

MRS. ANNA BUZZARD, Richmond Grange, Ashtabula County

## MEAT SOUFFLE

- |                                     |                 |
|-------------------------------------|-----------------|
| 1 c. chopped meat                   | 2 T. butter     |
| (cold roast beef, veal, or chicken) | 2 eggs          |
| 1 c. stock or milk                  | salt and pepper |

Beat egg yolks, add meat, liquid, butter, salt and pepper. Fold in well beaten egg whites. Bake in buttered pan  $\frac{1}{2}$  hour in moderate oven. Turn out on hot platter and serve plain or with mushrooms or tomato sauce.

MRS. O. H. SOLINGER, Leesville Grange, Crawford County

## SOUR BEEF

- |                       |                    |
|-----------------------|--------------------|
| 3 to 5 lbs. rump beef | 3 bay leaves       |
| 1 c. vinegar          | 10 cloves          |
| 1 c. water            | 3 tiny red peppers |
| 3 large onions        |                    |

Lay the pieces of beef in the brine and move it several times a day for three days. Use sauce brine and simmer until tender. Add salt. Make brown gravy. This is nice with noodles. Rabbit is nice prepared the same way and is called Hasenfeffer.

MRS. E. NOTTAGE, Cuyahoga County

## SIX LAYER DINNER

- |                        |                           |
|------------------------|---------------------------|
| 2 c. sliced raw potato | 2 c. hamburger            |
| 1 c. uncooked rice     | 1 small can tomatoes      |
| 1 c. sliced onion      | 1 c. sliced green peppers |

Place in order given, in greased casserole, seasoning with salt and pepper. Bake in slow oven  $2\frac{1}{2}$  hours. Serves six.

MRS. FLORA MORFORD, Lindenville Grange, Ashtabula County

## SALISBURY STEAK

- |                 |                         |
|-----------------|-------------------------|
| 1 lb. hamburger | 2 T. minced onion       |
| 1 t. salt       | $\frac{1}{8}$ t. pepper |

Form in small flat cakes. Broil until well brown. Serve at once with sauce made of the following ingredients:

- |                        |                              |
|------------------------|------------------------------|
| $\frac{1}{2}$ c. cream | 3 T. horseradish             |
| 3 T. bread crumbs      | $\frac{1}{8}$ t. dry mustard |

Heat in double boiler, add salt, pepper and 1 T. vinegar. Serve at once.

REPUBLIC COMMUNITY GRANGE, Seneca County

## SWISS STEAK

Pound  $\frac{1}{2}$  c. flour, salt and pepper into both sides of a 3 lb. round steak. 2 to 3 in. thick. Brown 3 heaping T. butter in skillet. One-half slice of onion may be used if desired. After browning meat, cover with boiling water and cook until tender, about  $2\frac{1}{2}$  hours.

MRS. JOHN C. HOBBS, Norwich Grange, Muskingum County  
MRS. ARTHUR BATTLES, Chester Grange, Geauga County

## COLONIAL STEW

- |                                    |                                |
|------------------------------------|--------------------------------|
| 1 large fowl, cut as for fricassee | 4 potatoes, diced              |
| water to cover                     | 1 can corn                     |
| 2 t. salt                          | 2 c. tomatoes, fresh or canned |
| $\frac{1}{2}$ t. pepper            | 4 T. flour                     |

Wash fowl, place in water, bring slowly to boiling point and simmer until tender. Add vegetables and simmer one-half hour longer. Thicken with flour moistened with cold water and cook five to ten minutes.

MRS. WILLIAM BRUGGEMAN, Jackson Grange, Wood County

## DANISH STEW

- |                 |                                    |
|-----------------|------------------------------------|
| 1 lb. hamburger | 2 onions                           |
| salt            | 4 potatoes                         |
| 3 small carrots | $\frac{1}{2}$ c. oatmeal or barley |

Salt hamburger, roll into balls size of walnuts and boil in about 2 qts. water one-half hour. Add diced vegetables and cook till done. Add oatmeal or barley, then more water as desired.

MRS. J. R. McKEE, Blachleyville Grange, Wayne County

## SPANISH STEW

4 sliced onions	1 pt. tomatoes
4 qts. water	6 or 8 potatoes
1 green pepper	3 T. butter
1 lb. hamburger	1 c. macaroni
salt and pepper	

Start onions cooking in water, add green pepper, cut fine. Make hamburger and salt and pepper into balls, add when kettle is boiling. Cook 1 hour. Add potatoes, tomatoes and butter. Bring to boil, add macaroni and cook until macaroni is tender. Rice or spaghetti may be used in place of macaroni.

MRS. RICHARD LINDSTROM, Acme Grange, Lorain County

## TAMALIE PIE

### A Hot Dish for Cold Days

One lb. of hamburger or beef and pork, equal parts. Cover with cold water and stir to separate so the meat will not be in lumps. Boil slowly until meat is well done. Cut 3 medium sized onions rather fine, and simmer in butter until done. Add 1 pt. canned tomatoes to the onions, season all with salt, pepper, celery seed and chili pepper. With a spoon or ladle take the meat from the broth, and add meat to the tomato and onion. Let simmer together. Thicken the meat broth with corn meal to a thick mush. Line a greased casserole with the mush, saving some for top, then pour in meat mixture and cover over the top with mush. Bake 1 hr. in the oven.

MRS. CHARLES ROOKS, Richland County

## TOAD IN THE HOLE

Line a pan with 2 lbs. pork chops, over this pour a qt. boiling water. Into this put a dough made of 1 qt. flour, 1 egg, 1 t. baking powder, enough milk to make a stiff batter. Bake in oven.

## TONGUE AND VEGETABLES

1 c. carrots, diced	2 T. butter
1 c. celery, diced	2 T. flour
½ c. onions, diced	3 c. broth
1 green pepper, diced	a little Worchester sauce
2 or 3 tomatoes	

Cook fresh tongue two hours or until tender. Peel and trim, put tongue in roaster and pour vegetables over it. Bake 2 hours.

MRS. ROY PARKER, Perkins Grange, Erie County

## SMOTHERED VEAL

Slice of veal steak cut  $\frac{3}{4}$  in. thick, cut into pieces small enough to eat. Dredge in flour, then fry brown in butter and lard. Salt and pepper. Take out meat and blend in 2 T. flour. All  $\frac{1}{2}$  pint cream and a little milk. When thick add meat and 1 can mushrooms. Bake slowly one hour.

SENECA County

## PRESSED VEAL

Use veal brisket and boil until tender and season. To each pound add 6 to 8 crackers and  $\frac{1}{2}$  each of red and green mangoes. Grind all ingredients and add enough broth to make soupy. Chill and slice.

MRS. IDA L. CLINE, Licking County

## VEAL CHEESE

Three lbs. or more of veal shank; cook until tender, adding salt and pepper to taste. When cool cut in small pieces, 3 hard boiled eggs cut, not chopped same as veal, mix together carefully, using silver fork, and using enough liquor from veal to moisten. Press firmly into pyrex dish and set on ice until ready to serve.

MRS. DORA C. MARK, Selden Grange, Fayette County

## VEAL LOAF

- |                              |             |
|------------------------------|-------------|
| 1½ lbs. ground veal          | celery seed |
| 2/3 lb. pork                 | pepper      |
| 2 large potatoes grated, raw | salt well   |
| 2 beaten eggs                |             |

Form in loaf and bake in moderate oven.

MRS. VERL BOYD, Chester Grange, Wayne County

## VEAL STEW

- |                   |                    |
|-------------------|--------------------|
| 2 lbs. veal       | 1 T. salt          |
| 2 bunches carrots | 2 T. flour         |
| 1 bunch celery    | 3 c. boiling water |

Cut meat in small pieces and brown in butter. Add boiling water, celery, carrots cut in 1 inch pieces, salt. Cook until soft. Thicken with flour. With baked potatoes and fresh berries this is a good meal for hungry campers.

MRS. HARVEY LUTHER, Richfield Grange, Summit County

## CROWN WIENER ROAST

- |                   |                    |
|-------------------|--------------------|
| 2 c. bread crumbs | 1 c. grated cheese |
| 2 eggs            | 3 strips bacon     |
| ½ c. milk         | 12 to 14 wieners   |
| 1 t. salt         |                    |

Add milk to bread crumbs, blend well. Add beaten eggs, salt, then cheese. Press the above mixture in middle of mold or pan, arrange wieners around, standing wieners on end to resemble crown. Wrap strip of bacon around middle of roast then skewer together, (tooth-picks will do), firmly. Bake at 350° for 45 minutes.

MRS. F. O. WEBB, Jefferson Grange, Ashtabula County

# DRESSING, DUMPLINGS, NOODLES

## BREAD AND RAISIN DRESSING

- |                           |                         |
|---------------------------|-------------------------|
| 3½ qt. stale bread crumbs | 2 T. chopped parsley    |
| 2 T. salt                 | 1 medium onion, chopped |
| 2 t. pepper               | 1 c. seeded raisins     |
| 2 T. sage                 | ¾ c. melted butter      |
| 2 T. chopped celery       | broth or hot water      |

Combine crumbs, salt, pepper, sage, celery and parsley. Fry onion in portion of butter until tender. Stir into crumbs with remaining butter. Add broth or hot water and raisins. Cover pan and let stand an hour to let flavor blend. It is then ready for stuffing.

MRS. ESTHER GLADDING, Windsor Grange, Ashtabula County

## FRUIT DRESSING FOR FOWL

- |                       |                                     |
|-----------------------|-------------------------------------|
| ½ lb. prunes          | ½ t. salt                           |
| ¼ lb. currants        | ½ t. cinnamon                       |
| ¼ lb. raisins         | 3 c. stale bread cut in small cubes |
| 4 large apples, diced | 2 T. butter                         |
| ½ c. sugar            |                                     |

Cook fruit in water until soft, add sugar, salt, cinnamon and butter. Fold in bread cubes. Stuff bird and roast. This is enough to stuff two medium chickens or ducks or a small turkey or goose.

MRS. HARVEY LUTHER, Richfield Grange, Summit County

## MEAT DRESSING FOR TURKEY OR GOOSE

- |                    |                          |
|--------------------|--------------------------|
| 1 loaf bread       | 1 stalk celery chopped   |
| 1 lb. ground beef  | 1 bunch parsley, chopped |
| 1 lb. pork sausage | 1 onion, chopped         |

Brown onion in shortening; mix with other ingredients and season with salt, pepper and nutmeg to suit the taste.

MRS. KURFTS, Montville Grange, Medina County

## WALNUT POULTRY DRESSING

- |                          |                                |
|--------------------------|--------------------------------|
| giblets                  | 1 T. salt                      |
| 1 onion                  | 2 T. poultry seasoning or sage |
| 1 bay leaf               | 2 c. walnut kernels cut fine   |
| 1 c. boiling water       | 4 T. melted fat                |
| 1 large loaf stale bread |                                |

Cook giblets, onions and bay leaf in the boiling water until tender. Then chop giblets fine. Remove crust from bread and crumb the bread fine. Mix giblets and crumbs with salt, poultry seasoning or sage, nuts and fat. Baste with water in which giblets were cooked.

REPUBLIC COMMUNITY GRANGE, Seneca County

## BAKING POWDER DUMPLINGS

- |                    |                           |
|--------------------|---------------------------|
| 1 c. flour         | ¼ t. salt                 |
| 2 t. baking powder | ½ c. milk or water, scant |

Sift dry ingredients, stir in the milk or water and mix to smooth batter. Drop teaspoonful at a time in the boiling soup; cover kettle, let boil five minutes and serve at once.

EUTOKA NICHOLS, Mecca Grange, Trumbull County

## DUMPLINGS

3 c. flour  
5 t. baking powder  
little salt

4 t. shortening  
1 beaten egg  
 $\frac{1}{2}$  c. milk (more if needed for a soft dough)

Cut thick, drop in broth that is boiling. Cover with lid, boil 20 minutes.

MRS. FRED ALLEN, Oak Harbor Grange, Ottawa County

## DROP DUMPLINGS

1 pt. flour  
2 t. baking powder

1 egg  
salt

Sift together and add enough sweet milk to make a dough that will just drop from a spoon, into boiling broth. Cover and cook 15 minutes.

LIZZIE WILEY, Neelysville Grange, Morgan County

## NEVER FAIL DUMPLINGS

2 c. flour  
2 t. (heaping) baking powder

$\frac{1}{2}$  t. salt  
1 c. sweet milk

Mix together and drop from spoon into boiling liquid. Boil moderately with cover off 15 minutes. Then put cover on tight and boil five minutes longer.

MABEL REEVES, Rome Grange, Ashtabula County

## NEVER FAIL DUMPLINGS

1 egg, beaten light  
 $\frac{1}{8}$  t. salt

1 c. milk  
1 t. baking powder

Beat all together, add flour to make a stiff batter. Let stand one hour before cooking. Drop from spoon into boiling broth.

MRS. GLENN TRAINER, Tymochtee Grange, Marion County

## EGG NOODLES

2 c. flour  
 $\frac{1}{2}$  t. salt

2 t. baking powder  
3 eggs

Mix in bowl with fork until in mass and then finish with fingers. The dough should be quite stiff not crumbly. If needed add a t. cream, If soft work in flour. Place on floured board and knead until smooth. Divide into three portions and roll each one to a thin paper-like sheet. Lay on a clean paper until all are rolled. A few minutes drying helps. Then smooth flour over top of sheet, roll up and cut in slices about  $\frac{1}{8}$  inch wide with sharp knife. Shake apart with fingers and spread to dry. Especially good with chicken and will serve a large family.

MRS. HARRY C. BERGER, Alexandria Grange, Licking County

## NOODLES

2 c. flour  
2 eggs

2 t. butter  
 $\frac{3}{4}$  t. salt

Mix butter, salt and eggs into one c. flour, then add remaining flour until it makes a soft dough. Divide and roll into thin sheets. Then dry, sprinkle with flour, roll or fold and cut fine.

MRS. G. N. COPUS, Riverside Grange, Allen County

## NOODLES

2 well beaten eggs  
1 t. salt  
 $\frac{1}{2}$  t. baking powder

$\frac{1}{2}$  c. rich milk  
enough flour for thick dough

Roll thin, let dry, cut fine. Cook for 10 or 15 minutes in chicken or meat broth.

ANNA STRICKLING, Monroe County

## POT-PIE DOUGH

2 qts. flour  
1 egg  
1 t. soda

2 T. lard  
1 t. salt  
sour milk

Sift dry ingredients together. Work in lard and then sour milk to make a soft dough. Roll about  $\frac{1}{4}$  inch thick; cut in 1 inch squares, drop in boiling broth.

MRS. FRANK O. WISE, Rock Hill Grange, Belmont County

## MEAT PIE DOUGH

$2\frac{1}{2}$  c. flour  
2 t. baking powder  
2 T. shortening

salt  
1 egg  
1 c. milk

Mix flour, baking powder and salt with shortening, then add egg and milk. Drop from spoon on meat in baking dish. Bake in hot oven.

SARA A. COE, Liberty Grange, Knox County

# CHEESE AND EGGS

*"When wife is having company, and she wants their taste to please,  
She finds some choice ingredients to mingle with her cheese.  
She is never on her uppers and no trite excuse she begs,  
If in the kitchen pantry there's a basket of fresh eggs."*

J. M. EARNHART, Lebanon Grange, Warren County

## HOT WATER COTTAGE CHEESE

Pour 3 qts. of boiling water over 1 gal. of clabber milk, stirring constantly for 1 to 2 minutes or until the milk is cooked but not hard. Pour through a sieve or colander, then pour at least a gal. of cold water over cheese, stirring so it will be thoroughly rinsed. Just as soon as the water is drained off the cheese is ready to season. This makes about 1 qt. of cheese.

ZELLA H. CARPENTER, Zane Grange, Logan County

## COTTAGE CHEESE

Use either buttermilk or sour milk, or mixed. Place milk in an enamel pan and heat slowly, stirring constantly with the hand. When it is too hot for the hand, remove from the fire, let stand a short time and strain through a cloth. Season with salt and cream.

MRS. JOHN L. AARON, Gustavus Grange, Trumbull County

## HOME-MADE CHEESE

Take three crocks of clabber and two crocks sweet milk. Put in a vessel and mix well. Heat until the whey and cheese are separated. Drain all whey off of cheese and salt to suit taste. Mix well with salt, put butter size of a large egg in large frying pan and when melted put in cheese and stir and watch closely to keep from burning. When cheese is all melted, it will be done. Pour in dish and let get cold and slice.

MRS. MATTY, Union Grange, Wayne County

## CHEESE LOAF

- |                           |                            |
|---------------------------|----------------------------|
| 1 c. spaghetti or noodles | 3 eggs                     |
| 1 c. milk                 | 1 minced green pepper      |
| 1 c. soft bread crumbs    | 1 minced sweet red pepper  |
| 1 T. butter               | 1 t. salt                  |
| 1 T. minced onion         | ½ lb. cheese, chipped fine |

Cook spaghetti or noodles in boiling salt water until tender and rinse in cold water. Brown onion in butter. Beat eggs, combine all ingredients and pour in greased baking dish or bread tin. Set baking dish in pan of hot water and bake in moderate oven. Serve with a spoon or turn out of bread tin and slice as meat loaf. Serve with tomato sauce.

## Tomato Sauce

- |                   |             |
|-------------------|-------------|
| 1 c. tomato juice | 1 T. butter |
| 2 T. flour        | ¼ t. salt   |
| 1 slice onion     |             |

Melt butter, add flour and salt and blend. Then add tomato juice, stir constantly. Cook 5 minutes.

MRS. L. B. SUMMER, Pleasant Grove Grange, Seneca County  
MRS. F. E. WAGNER, Porter Grange, Scioto County  
MRS. WILLIAM A. MORGAN, Rocksprings Grange, Meigs County

## CHEESE FONDUE

- |   |                       |
|---|-----------------------|
| 1 c. scalded milk                             | 1 T. butter           |
| 1 c. soft stale bread crumbs                  | $\frac{1}{2}$ t. salt |
| $\frac{1}{4}$ lb. cheese, cut in small pieces | 3 eggs                |

Mix milk, crumbs, cheese, butter and salt and add well beaten egg yolks. Fold in stiffly beaten egg whites. Pour in buttered baking dish, set in pan of hot water and bake 20 minutes (until set) in a moderate oven, 350° F.

MRS. IRMA BECKETT, Massie Grange, Warren County  
MRS. C. J. WAX, Seneca County  
MRS. WILLIAM ORTZEL, Milan Grange, Erie County  
MAUDE HOLCOMB, Laurel Grange, Meigs County

## CHEESE FONDUE

- |                                |  |
|--------------------------------|--|
| To 5 beaten egg yolks add:     | $\frac{3}{4}$ t. salt                  |
| $1\frac{1}{4}$ c. milk         | $\frac{1}{3}$ t. dry mustard           |
| $1\frac{3}{4}$ c. bread crumbs | $\frac{1}{2}$ lb. grated cheese (soft) |

Fold in 5 stiffly beaten egg whites. Bake in buttered custard cups until firm. Oven about 325° F.

## Spanish Sauce

Cook  $\frac{1}{2}$  green pepper, shredded and 1 small onion, chopped fine, in 2 T. butter. Add 2 c. canned tomatoes and simmer slowly to thicken. Season to taste with salt and pepper. Add  $\frac{1}{2}$  c. button mushrooms. Invert cheese cups on a platter. Pour hot sauce over cups and serve. Serves eight to ten.

MARY EBERSOLE, Jackson Grange, Stark County

## CHEESE KUCHEN

- |                                   |                  |
|-----------------------------------|------------------|
| $\frac{1}{2}$ lb. graham crackers | 3 T. flour       |
| $\frac{1}{4}$ lb. butter          | 1 c. sugar       |
| $1\frac{1}{2}$ lb. cottage cheese | 1 small can milk |
| 3 eggs                            |                  |

Roll crackers fine, mix with melted butter, and place half this mixture on bottom of bake pan. Pat down and place cottage cheese on top. Beat the egg yolks and mix in the flour, sugar and milk. Fold in the egg whites, beaten stiff. Place this on top of cheese, and lastly the remainder of the graham crackers. Bake 20 minutes in a moderate oven.

MRS. J. V. PEJSA, Lincoln Grange, Summit County

## SPANISH MACARONI CASSEROLE

- |                                 |                                |
|---------------------------------|--------------------------------|
| $\frac{1}{2}$ lb. macaroni      | 2 T. chopped green pepper      |
| $\frac{1}{4}$ lb. cheese grated | 3 T. butter                    |
| $\frac{1}{2}$ c. diced celery   | 2 c. white sauce, medium thick |
| 2 medium onions, chopped        | salt and pepper to taste       |
| 1 can whole tomatoes            |                                |

Cook macaroni in boiling salted water until tender, drain, combine all ingredients and pour into buttered casserole. Season and pour white sauce over it and bake 1 hour and 15 minutes at 375° F.

GRACE M. SCHEMPF, Sponseller Grange, Stark County

## MACARONI DELUXE

Cook 3 c. macaroni in boiling salted water. Melt  $1\frac{1}{2}$  c. grated cheese in double boiler. Gradually stir in  $2\frac{1}{2}$  c. hot milk. Cook 3 sliced frankfurters lightly in 1 T. butter. Arrange in layers in casserole. Sprinkle with crumbs and bake.

MRS. E. F. KUESTER, Jackson Grange, Darke County

## BAKED MACARONI AND CHEESE

½ lb. macaroni  
½ lb. grated cheese  
2 eggs

1 T. butter  
1 T. flour  
salt and pepper

Cook macaroni in salted water and drain. Place in greased baking dish a layer of macaroni, dot with butter, sprinkle with salt, pepper and flour, then cover with cheese. Then add beaten eggs and enough milk to nearly cover. Bake 1 hour in medium hot oven.

CLARENCE BRADY, Atwood Grange, Carroll County

## MACARONI SUPREME

4 qts. boiling water  
1 T. salt  
½ lb. elbow macaroni  
1 c. grated cheese

1 c. thin white sauce  
10½ ounce can mushroom soup  
½ c. bread crumbs  
1 T. butter

In a large pot add the salt to the rapidly boiling water. Put in the macaroni, slowly, and boil until done, then drain. Into a well greased casserole put a layer of macaroni, then a layer of cheese, repeating till all are used, having top layer of cheese. Put over all first the cream sauce, then the mushroom soup. Cover with bread crumbs and dot with butter. Set baking dish in pan of hot water and bake in moderate oven, 375° F. 30 minutes, being sure the bread crumbs are nicely browned. Eight generous servings.

MRS. WINNIFRED POSTER, New Lyme Grange, Ashtabula County

## CHEESE PUDDING

6 slices bread or toast  
¼ c. butter  
2½ c. grated American cheese  
3 slightly beaten eggs

2½ c. milk  
1 t. salt  
¼ t. mustard

Spread bread or toast with butter and cut into 1½ in. squares. Arrange squares and cheese alternately in casserole, having top layer of cheese. Combine eggs and milk, add salt and mustard, pour over bread and cheese, bake in slow oven, 350° F. for 30 or 40 minutes or until mixture will not adhere to knife.

MAY FRANK, Beech Grove Grange, Clark County

## CHEESE PUFFS

1 pkg. Phila. cream cheese (white)  
¼ lb. butter (½ c.)

1 c. flour

Roll into balls size of walnuts and then roll thin, drop in about 1 t. jelly and fold over, pinch together around edge and bake about 10 to 15 minutes or until golden brown. Makes 20 puffs.

AMELIA SCHRAEGLE, Parma Grange, Cuyahoga County

## CHEESE, RICE AND TOMATO

8 T. melted butter (½ c.)  
8 T. minced onion  
1 pt. strained tomatoes  
salt and pepper

4 c. rice  
8 c. water  
4 eggs  
12 T. grated cheese

Brown butter and onion, add tomato and cook 5 minutes. Cook rice in water and add to first mixture and add remaining ingredients. Cover with bread or cracker crumbs. Bake in moderate oven. Serves fifteen.

ELEANOR TANACRE, Rome Grange, Ashtabula County

## CHEESE RING

- |                       |                             |
|-----------------------|-----------------------------|
| 1 T. gelatine         | ½ pt. cream, whipped        |
| ¼ c. cold water       | small bottle stuffed olives |
| 2 cakes Phila. cheese | 1 c. nut meats              |
| 2 T. lemon juice      |                             |

Soak gelatine in cold water. Heat cheese over warm water until soft. Add gelatine and lemon juice. After mixture is cool, add remaining ingredients and put in ring mold. When serving fill center with currants or sour cherry jam. Serve with salted wafers.

MRS. EARLE R. SARGEANT, Oxford Grange, Erie County

## CHEESE SAUCE

- |             |                    |
|-------------|--------------------|
| 1 T. butter | ½ t. salt          |
| 1 T. flour  | 3 T. grated cheese |
| 1½ c. milk  | 1 t. lemon juice   |

Cook in double boiler. Grated cheese is added to the sauce just before it is removed from the boiler, stir mixture gently until cheese is melted. Add 1 t. lemon juice to give flavor.

DORA TYLER, Royal Grange, Trumbull County

## CHEESE STRAWS

Take a pint of flour and a half pint of grated cheese, mix them and make a paste with lard as you would for pies. Roll in a thick sheet, cut in strips half an inch by five inches. Bake a light brown. Pile on plate in log cabin shape.

GUSTA SMITH, Watertown Grange, Crawford County

## FRENCH RAREBIT

- |                |           |
|----------------|-----------|
| 4 slices bread | ½ t. salt |
| 5 T. cheese    | 2 eggs    |
| 4 T. butter    | 2 c. milk |

Season with salt, pepper and mustard, cover with buttered crumbs. Bake in moderate oven until crumbs are brown on top.

MRS. LILIE ELLIS, Forest Shade Grange, Fayette County

## ITALIAN SPAGHETTI

- |                     |                |
|---------------------|----------------|
| ½ lb. spaghetti     | 1/3 t. paprika |
| 1 c. tomatoes       | 1 green pepper |
| 2 oz. grated cheese | 1 medium onion |

Cook spaghetti in 1 qt. of salt water. Fry pepper and onion in butter until soft. Add tomatoes and when hot add grated cheese and remove from fire. Drain spaghetti and pour the sauce over it. Mix thoroughly and serve as soon as cheese is melted.

MRS. LOIS BURRIS, Seiden Grange, Fayette County

## RING TIM DITTY

- |                          |                            |
|--------------------------|----------------------------|
| 1 T. butter              | 2 egg whites (half beaten) |
| 1 lb. cream cheese       | 2 egg yolks                |
| 1 c. tomato soup (1 can) |                            |

Melt butter and add cheese. When creamy, stir in egg yolks and soup. When creamy again, fold in egg whites. Season to taste. Serve hot on crackers, or cold as sandwich filling.

MRS. WALDO EWING, Dublin Grange, Mahoning County

## WELSH RAREBIT

2 T. butter	2 c. milk
2 T. flour	½ lb. cheese
¼ t. mustard	thin dry toast or crackers
½ t. salt	

Make a white sauce of the butter, flour, seasoning and milk in the top part of a double boiler over direct heat. When the sauce has boiled, place over hot water and stir in cheese. Continue stirring until the cheese is melted and the mixture smooth. Pour over the toast. Serve at once.

MISS EILEEN SHULL, Leesville Grange, Crawford County

## CHEESE SOUFFLE

3 T. butter	½ lb. cheese, cut in pieces
4 T. flour	3 egg yolks
½ t. salt	3 egg whites
1 c. scalded milk	paprika

Melt butter, add flour and seasoning. Add scalded milk gradually and stir until thick and smooth. Add cheese and stir until melted. Add slowly to yolks of eggs which have been beaten. Cool mixture slightly and cut and fold in egg whites beaten until stiff. Pour into buttered baking dish, or into individual dishes and bake 20 minutes at 325° F. When set serve at once.

MRS. RELLA SILCOTT, Forest Shade Grange, Fayette County

## CHEESE SOUFFLE

2 T. butter	¼ c. grated cheese
2 T. flour	3 eggs
½ c. scalded milk	½ t. salt

Melt butter. Add flour, gradually. Add milk. Stir and cook until thick and smooth. Add salt and cheese. Remove from fire, then add yolks, one at a time, beating after adding each. Cool. Fold in stiffly beaten whites. Pour into a buttered baking dish and bake 20 minutes in a slow oven, 250° F. Put baking dish in a pan of water while cooking. Serve immediately.

GRACE AMSTUTZ, Bowling Green Grange, Marion County

## BAKED EGGS

Butter bottom of a shallow enamel dish. Put in layer of bread crumbs and break into this carefully as many eggs as dish will hold without breaking eggs. Cover thickly with grated cheese, season with salt and pepper. Pour over 1 c. cream and lumps of butter. Bake in moderate oven until surface is browned. About 20 minutes.

LAUREL HOOVER, Union Grange, Seneca County  
MRS. E. A. WILLIAMS, Grand Prairie Grange, Marion County

## EGGS IN BACON RINGS

6 eggs	few grains salt
6 slices of bacon	few grains pepper

Line muffin rings or ramekins with slices of bacon, which have been slightly pan broiled. Break into the center of each an egg. Season with salt and pepper. Place in a moderate oven, 410° F., to bake until the eggs are set. Serve immediately. Garnish with parsley. Serve for breakfast.

IDA GROUP, Beech Grove Grange, Clark County

## EGGS IN CASSEROLE

4 or 5 hard cooked eggs  
1 can tomato soup

2 T. chopped green peppers  
 $\frac{1}{2}$  c. buttered bread crumbs

Arrange eggs, tomato sauce and peppers in alternate layers in buttered casserole, cover top with buttered crumbs. Bake in hot oven 20 minutes.

MRS. J. F. LIDDLE, Royal Grange, Trumbull County

## CREAMED EGGS

6 hard cooked eggs  
 $1\frac{1}{2}$  c. medium white sauce

6 slices crisp toast  
parsley

Cut eggs in eighths and add to white sauce. Serve on toast and garnish with parsley. Serves six.

MAE FRANK, Beech Grove Grange, Clark County

## DEVEILED EGGS

6 hard cooked eggs  
 $\frac{1}{4}$  t. salt  
1 t. mustard

1 t. vinegar  
dash of pepper

Divide eggs in half length-wise, remove yolks and mash, then add remaining ingredients. If not moist enough add cream. Place in hole in whites. Place egg halves on lettuce leaves and sprinkle with paprika.

MRS. AVINELLE CORFMAN, Mahoning Valley Grange, Trumbull County

## JELLIED STUFFED EGGS

Hard cook the eggs, one for each person. Chill and cut into halves. Remove the yolks and mash well. Add for 6 eggs:

3 T. grated cheese  
1 T. vinegar  
 $\frac{1}{4}$  t. dry mustard

salt and pepper to taste  
melted butter to make a smooth  
paste

Fill whites with this mixture and arrange eggs in a mold.

### For the Jelly

Soak 1 T granulated gelatine in  $\frac{1}{2}$  c. cold water for 5 minutes. Add 1 c. boiling water,  $\frac{1}{2}$  c. sugar,  $\frac{1}{2}$  c. vinegar, and 2 T. lemon juice. Salt and paprika to taste. Cool almost to congealing point. Then add  $\frac{1}{2}$  c. finely cut celery and  $\frac{1}{2}$  green pepper shredded. Pour the jelly mixture over the eggs and set in a cool place to harden.

MRS. LEE WILLOUR, Valley College Grange, Wayne County  
MRS. LLOYD NIXON, Mt. Hope Grange, Harrison County

## MUSHROOMS AND EGGS

$\frac{3}{4}$  c. mushrooms  
3 T. butter  
 $\frac{1}{2}$  t. salt  
 $\frac{1}{2}$  t. paprika

5 well beaten eggs  
5 T. cream  
 $\frac{3}{8}$  c. grated cheese  
toast

Saute the mushrooms in 3 T. fat in skillet until a golden brown. Remove mushrooms, place skillet where heat is low. Add salt and paprika and blend. Add eggs beaten with cream. Stir constantly from the bottom, lifting the cooked eggs so that the uncooked portion runs to the bottom of skillet. Cook until egg is set. Add cheese, stirring well until melted. Add mushrooms and serve at once on hot toast.

MRS. DONALD RICHARD, Bethlehem Grange, Coshocton County

## BAKED RICE WITH EGGS

Cook 1 c. rice until tender. Put in a greased baking dish. Make little nests and drop one egg into each nest. Cover with tomato sauce, then top with cracker crumbs or buttered bread crumbs. Put in a hot oven and bake until the eggs are done. The yolks want to be firm enough so they will not run.

### Tomato Sauce

2 c. strained tomatoes  
½ t. salt

4 T. flour  
4 T. butter

Melt butter, add flour, salt and blend. Add tomato juice and cook until thick, stirring constantly.

RUTH MAHAN, Bristol Grange, Trumbull County

## SCRAMBLED EGGS AND DRIED BEEF

Brown dried beef in butter in skillet, add eggs without beating and ½ T. cream for each egg. Scramble and serve while hot. It can be used at a tasty sandwich filling. Salmon may be used instead of dried beef.

MRS. D. R. McCONNELL, Greenford Grange, Mahoning County

## SCOTCH EGGS

6 hard boiled eggs  
½ c. bread crumbs, stale  
1 c. minced ham or other meat  
salt and pepper to taste

2/3 c. milk  
egg and bread crumbs  
frying fat

Cook eggs, remove shells and wipe dry. Cook ½ c. bread crumbs in milk until thick, add seasoning and meat and mix to a stiff paste. Take a portion of this and cover each egg smoothly, having it even in thickness. Beat one egg and one T. water lightly. Dip coated eggs in the beaten egg then roll in bread crumbs and fry in hot fat until a golden brown. Cut in halves. Stand cut side up and serve plain or with white or tomato sauce or gravy.

MRS. J. S. GRAVES, Margaretta Grange, Erie County

## SUNSHINE OR GOLDENROD EGGS

4 hard cooked eggs  
3 T. butter or bacon fat  
½ t. salt  
3 T. flour

1½ c. milk  
½ t. pepper  
paprika  
buttered toast

Make a white sauce of milk, flour, fat, salt and pepper. Remove yolks from eggs and place in a sieve. Chop the whites. Add chopped whites to the sauce. Pour over the buttered toast. Garnish the top by rubbing the egg yolk through a sieve. Dust with paprika and garnish with parsley.

MRS. ELLIS COCKRELL, Canaan Grange, Wayne County  
BELVA DUNLAP, Clinton County  
MRS. O. H. SOLINGER, Leesville Grange, Crawford County

## EGGS IN TOMATOES

Select ripe tomatoes, scald and remove skins. Hollow out center to hold broken egg. Drop in egg without breaking yolk, season with butter, salt and pepper, bake in moderate oven until tomatoes are tender and eggs are set. Serve on rounds of buttered toast with a cream toast.

MRS. W. A. PARMENTER, Canaan Grange, Wayne County

## EGG OMELET

4 eggs  
¼ t. salt

8 T. milk  
pinch of salt

Break eggs in mixing bowl and beat thoroughly. Add milk and beat again. Add salt and pepper. Pour in hot skillet and fry until done and fluffy.

LATHAM GRANGE, Pike County

## BAKED OMELET

6 eggs  
1 T. flour

½ c. milk  
salt and pepper to taste

Beat the yolks and whites separately. Stir pepper and salt into whites. Stir milk and flour together and pour into the beaten yolks. Fold into this mixture the beaten whites. Have a pan hot in oven with a lump of butter in the bottom of it. Bake 10 minutes in a hot oven.

MRS. LUTE, Dublin Grange, Mahoning County

## FOAMY EGG OMELET

4 eggs  
½ t. salt  
4 T. butter

dash pepper  
2 to 4 T. water

Separate yolks from whites of eggs and beat until foamy. Add water and salt, beat until stiff but not dry. Using a spatula or thin metal spoon, cut or fold the yolks into the whites, being careful to avoid loss of air. Melt fat in a fairly large, heavy frying pan. Pour omelet mixture into pan and cook over slow fire until lightly browned on bottom, and about ¾ coagulated. Place omelet in oven or broiler to finish cooking dry on top.

MRS. C. A. LEHMAN, Canaan Grange, Wayne County

## PUFFY OMELET

1 slice of bread  
cover with ½ c. sweet milk  
4 yolks of eggs

½ t. baking powder  
salt and pepper to taste  
beaten egg whites

Put butter in frying pan, heat until hot, then put in omelet. Fry slowly until set and nicely browned, then cut through center and turn one half over the other half and cook till done.

MRS. J. G. JUERGENS, Knox County

## OMELET

4 eggs  
½ t. salt  
½ t. pepper

2 T. minute tapioca  
¾ c. milk  
1 T. butter

Cook tapioca in milk and butter in double boiler 10 minutes, add beaten yolks. Fold into beaten whites. Place in hot buttered skillet and brown in oven.

MAE BAMBER

## OMELET

1 egg  
⅓ t. salt  
dash pepper

½ t. butter  
1 T. milk or water

Beat the egg, add milk or water and seasoning. Melt butter in frying pan or omelet pan, then pour egg mixture in. Cook over low flame until omelet is browned on bottom and egg is stiff. Fold together and serve at once on hot platter.

DEERFIELD GRANGE, Morgan County

## STUFFED EGGS

6 hard cooked eggs  
 ½ t. salt  
 ¼ t. pepper

¼ t. dry mustard  
 1 T. vinegar  
 2 T. butter

Cut eggs in half length-wise or cross-wise, remove the yolks and mash them. Add butter and seasoning and stir until smooth. Refill whites. May be served cold or hot. If hot, place on toast and cover with 1 c. medium white sauce. Before refilling the following may be added to the yolks:

Two or 3 T. relish, 3 T. minced ham or other meat, ½ c. grated cheese or 2 or 3 T. minced vegetables as green pepper, celery or peas, may be added to the yolks.

MRS. D. R. McCONNELL, Greenford Grange, Mahoning County

## TIME TABLE FOR BOILING VEGETABLES

	Minutes		Minutes
Asparagus tips .....	5 - 10	Cauliflower, flowerets .....	8 - 10
Asparagus butts .....	20 - 30	Celery .....	15 - 25
Beans, green .....	30 - 45	Corn, on cob or cut off .....	15
Beans, yellow wax .....	30 - 45	Onions .....	25 - 40
Beets, young .....	30 - 45	Parsnips .....	25 - 30
Beet greens .....	30 - 45	Peas, green .....	20 - 30
Broccoli, flowerets .....	5 - 10	Potatoes, Irish .....	25 - 40
Broccoli stems .....	30	Potatoes, sweet .....	25 - 30
Brussels sprouts .....	10 - 15	Rutabaga .....	25 - 30
Cabbage, new green .....	6 - 9	Spinach .....	6 - 10
Cabbage, old white .....	8 - 10	Squash, hubbard individual cut	20
Cabbage, red .....	20 - 25	Turnips .....	15 - 25
Carrots, whole .....	20 - 25		

## TIME TABLE FOR STEAMED VEGETABLES

	Minutes		Minutes
Beans, yellow wax .....	40 - 60	Potatoes, sweet .....	30 - 45
Beets, young .....	40 - 60	Squash, summer .....	20 - 30
Carrots .....	20 - 40	Squash, winter .....	30 - 45
Potatoes, Irish .....	30 - 45		

## TIME TABLE FOR BAKED VEGETABLES

	Minutes		Minutes
Beets .....	45 - 60	Potatoes, sweet .....	45 - 60
Carrots .....	30 - 45	Squash, Individual cuts .....	45
Onions .....	30 - 60	Squash, Acorn, halves .....	30
Potatoes, Irish .....	45 - 60		

## TIME TABLE FOR BAKED VEGETABLE DISHES

	Oven Temperature	Minutes
Au gratin .....	400°	10 - 15
Scalloped, cooked food .....	350° - 400°	30 - 45
Scalloped potatoes, raw .....	350° - 375°	30 - 45
Souffle (in pan of hot water) .....	325° - 350°	15 - 30
Timbales (in pan of hot water) .....	325° - 350°	60 - 90

# VEGETABLES

*"Vegetables of every kind, raw or cooked in any way,  
Supply the starches, carbohydrates, so they say,  
And minerals and roughage to keep the family well each day.*

★ ★ ★

## ASPARAGUS AU GRATIN

asparagus tips	cheese
blanched almonds	salt and pepper
cream sauce	paprika

Cut tips and almonds. Put in baking dish with sauce, cover with cheese and bake.

MRS. GEORGE HAWKINS, Perry Grange, Columbiana County

## ASPARAGUS AND OLIVES AU GRATIN

2 cans or fresh asparagus	2 c. white sauce
$\frac{1}{4}$ c. sliced green olives	$\frac{1}{4}$ c. grated cheese
$\frac{1}{2}$ c. bread crumbs, (sifted)	

Place asparagus in baking dish, alternate with olives and cheese, pour white sauce over and bake 20 minutes.

MRS. ROY PARKER, Perkins Grange, Erie County

## BAKED BEANS

1 lb. navy beans	brown sugar
$\frac{1}{2}$ lb. bacon	2 t. flour
3 T. vinegar	$\frac{1}{2}$ t. mustard

Boil beans with bacon until tender in salted water. Drain and add remaining ingredients. Bake slowly 3 hours or more.

MRS. W. E. MERTHE, N. Elyria Grange, Lorain County

## BAKED BEANS

2 c. uncooked beans	1 t. dry mustard
1 qt. tomatoes	salt to taste
$\frac{1}{2}$ c. brown sugar	bacon or seasoning
2 medium sized onions sliced	

Add all ingredients together and cook on top of stove slowly until done.

PARIS GRANGE, Portage County

## BOSTON BAKED BEANS

2 c. navy beans	$\frac{1}{4}$ c. brown sugar or molasses
2 t. salt	$\frac{3}{4}$ t. mustard
1 c. boiling water	$\frac{1}{2}$ t. chili powder
$\frac{1}{3}$ pound salt pork, scalded	

Wash beans, cover with warm water, heat to boiling. Simmer until the skins are easily pierced. Drain, place a thin slice of scalded pork in bottom of baking dish. Add beans. Place remainder of salt pork, rind side up, on top. Combine molasses, salt, mustard, boiling water, and chili powder. Pour over beans. Add sufficient boiling water to cover. Cover baking dish. Bake in slow oven 325° F. 6 to 8 hours. Uncover. Bake 30 minutes to brown.

MRS. MABEL SCHMIDT, Franklin Grange, Brown County

## BAKED BEANS AND PORK CHOPS

- |                  |                  |
|------------------|------------------|
| 3 c. baked beans | ½ c. brown sugar |
| 2 c. tomatoes    | 6 pork chops     |
| salt and pepper  |                  |

Mix together, laying pork chops on top. Bake 1 hour. Serves four to six grown ups.

MRS. GEO. C. WELDAY, Wintersville Grange, Jefferson County

## BAKED BEANS WITH BEEF

- |                                      |                      |
|--------------------------------------|----------------------|
| 2 c. dry lima beans, soak over night | 2 T. flour           |
| 1 lb. chuck steak                    | ½ t. salt and pepper |
| 3 T. fat                             | 2 c. cooked tomatoes |
| 3 small sliced onions                |                      |

Boil the soaked lima beans in salt water until tender, drain. Cut meat in small pieces and add with onions to the hot fat. Stir and cook slowly 5 minutes. Stir in flour, salt and pepper. Place alternate layers of beans and meat in casserole. Pour tomatoes over all and add boiling water to barely cover. Cover the dish closely and bake in a moderate oven 3 hours.

MISS FRANCES SNIDER, Pleasant Grange, Brown County

## BEAN LOAF

- |                       |                            |
|-----------------------|----------------------------|
| 2 c. dried lima beans | 2 T. grated onion          |
| 1 c. bread crumbs     | 2 t. salt                  |
| 4 T. peanut butter    | ¼ t. pepper                |
|                       | 1 T. celery seed or leaves |

Wash, soak and cook beans 45 minutes or an hour, drain. When cool, chip coarsely and add ingredients. Put in pan and bake in moderate oven 30 minutes.

HEMLOCK GROVE GRANGE, Meigs County

## BAKED LIMA BEANS

- |                  |                       |
|------------------|-----------------------|
| 1 lb. lima beans | 1 c. granulated sugar |
| 1 T. dry mustard | bacon                 |

Soak beans and cook until tender. Mix sugar and mustard and add. Lay bacon strips on top and bake until bacon is brown.

MRS. J. L. POWELL, Robertsville Grange, Stark County

## LIMA BEANS EN CASSEROLE

- |                           |                    |
|---------------------------|--------------------|
| 2½ c. fresh lima beans    | 1 c. tomato puree  |
| 1 small chopped onion     | 2 T. melted butter |
| 1 c. diced celery         | salt and pepper    |
| 2 T. chopped green pepper | bread crumbs       |

Cook beans, drain; add the celery, onion, pepper and tomato puree. Season with salt, pepper and melted butter. Turn into well buttered casserole. Sprinkle buttered bread crumbs on top, bake in moderate oven until vegetable is tender and brown.

MRS. WALTER SPOTTS, Republic Grange, Seneca County

## LIMA BEAN CHOWDER

- |                             |                               |
|-----------------------------|-------------------------------|
| 2 slices bacon              | 2 c. cooked dry lima beans or |
| 2 small onions, minced      | 2 c. green lima               |
| 4 potatoes, pared and diced | 1 t. salt                     |
| 3 carrots, large            | 2 c. medium white sauce       |

Dice bacon in kettle, add onion and cook slightly. Add vegetables and salt and nearly cover with boiling water. Add the white sauce when vegetables are tender, beat and serve.

MRS. H. W. BOWER, Westfield Grange, Medina County

### COTTAGE CHEESE LIMA BEAN LOAF

- |                              |                       |
|------------------------------|-----------------------|
| 1 c. dried lima beans        | 1½ c. dry bread       |
| 1 c. drained canned tomatoes | 2 T. melted butter    |
| 1 t. minced onion            | 1 slightly beaten egg |
| 2 c. cottage cheese          | ¾ t. salt             |
| ¼ t. pepper                  |                       |

Soak beans over night, drain and cook in salted water until tender. Drain and chop coarsely. Add tomatoes, onion, cheese, bread crumbs, melted butter, egg, seasonings. Blend well and bake in moderate oven 45 minutes. Serve with tomato sauce. Serves six.

MRS. EMMET RAMBO, Deavertown Grange, Morgan County

### GREEN STRING BEANS

- |                   |                   |
|-------------------|-------------------|
| 3 slices bacon    | ½ c. onion sliced |
| 4 c. cooked beans | salt and pepper   |

Cut bacon in small pieces, cook until crisp. Cook onion in fat till brown, add beans and heat thoroughly, season to taste, garnish with bacon.

MRS. C. A. LEHMAN, Canaan Grange, Wayne County

### FRIED STRING BEANS

- |                           |                                |
|---------------------------|--------------------------------|
| 1 qt. cooked string beans | 2 c. diced lean pork, with fat |
| 1 large onion             | enough to fry.                 |

Fry all together and serve with or without tomato sauce. Serves three people.

MRS. C. L. MIZNER, Hartford Grange, Trumbull County

### HARVARD BEETS

- |                 |              |
|-----------------|--------------|
| 12 small beets  | ½ c. vinegar |
| ½ c. sugar      | 2 T. butter  |
| ½ T. cornstarch | ½ t. salt    |

Wash beets and cook in boiling water until tender. Peel and dice, or use canned beets and dice. Mix sugar and cornstarch, add vinegar and cook about 5 minutes, stirring until it thickens. Add butter and pour over beets. ½ c. seedless raisins may be added to sauce.

MRS. E. H. GOSSER, Eureka Grange, Muskingum County  
MRS. ELMER H. FULLMER, N. Ridgeville Grange, Lorain County  
HELEN COLLINWOOD, New London Grange, Huron County  
MRS. G. A. HARMON, Mallet Creek Grange, Medina County

### A FAVORITE CABBAGE DISH

- |                               |                    |
|-------------------------------|--------------------|
| 2 apples                      | 2 c. water         |
| 1 onion                       | 1/3 c. brown sugar |
| 2 T. melted fat               | ½ c. vinegar       |
| ½ medium size head of cabbage | 1 T. butter        |

Chop the apples and the onion fine. Put in a frying pan with melted fat and cook for 10 minutes. Add the cabbage, shredded and the water, adding water a little at a time to keep steaming. Cook for 10 minutes, or until the cabbage is tender, then add the vinegar and sugar. Before serving, add salt and butter, also pepper, if desired.

MRS. W. H. MATTHEWS, Greenford Grange, Mahoning County

### CABBAGE ROLL

- |                 |                             |
|-----------------|-----------------------------|
| ½ lb. hamburger | 1 large onion, chopped fine |
| ½ lb. sausage   | ¼ c. rice                   |

Mix all together with salt and pepper to taste, and wrap in cabbage leaves which have had boiling water poured over them to prevent them from cracking. Bake in moderate oven for 2 hours.

NINA COMPTON, Mason Grange, Warren County

### ESCALLOPED CABBAGE

- |                                 |             |
|---------------------------------|-------------|
| 1 medium head cabbage, shredded | 2 T. butter |
| 1 pt. milk                      | salt        |
| 3 T. flour                      | pepper      |

Cook cabbage in salted water a few minutes. Make a sauce of remaining ingredients. Stir cabbage into sauce, put in baking dish, cover with buttered crumbs and bake  $\frac{1}{2}$  hour. Grated cheese may be added to sauce if desired.

MRS. FRED SCHMID, Baughman Grange, Wayne County

### RED CABBAGE

- |                                  |                 |
|----------------------------------|-----------------|
| red cabbage                      | 1 to 2 T. sugar |
| 1 T. lard or bacon drippings     | 1 pt. hot water |
| $\frac{1}{2}$ c. to 1 c. vinegar |                 |

Cut cabbage fine. Add remaining ingredients and cook slowly  $2\frac{1}{2}$  hours. Add small pieces of apples or a few grapes.

MRS. E. NOTTAGE, Cuyahoga County

### BUTTERED CARROTS

Scrape and dice carrots. To each quart of diced carrots add  $\frac{1}{4}$  cup of water and 2 T. butter. Cover and cook slowly until tender.

JANE MARK, Selden Juvenile Grange, Fayette County

### CARROT LOAF

- |                                   |                                |
|-----------------------------------|--------------------------------|
| 2 c. boiled rice                  | 1 T. onion (cut fine)          |
| 2 c. ground carrots               | 2 eggs (well-beaten)           |
| $\frac{1}{4}$ c. bacon (cut fine) | 1 c. sweet milk                |
| 1 T. pimento (cut fine)           | $\frac{1}{2}$ c. peanut butter |

Mix ingredients together well and season to suit taste with salt and pepper. Place in buttered baking dish and bake for 1 hour at  $350^{\circ}$  F. Serves six.

EDNA TEEPLE, Jackson Grange, Stark County

### CARROT RING

- |                          |                        |
|--------------------------|------------------------|
| 1 large bunch carrots    | 1 c. cream             |
| 3 eggs beaten separately | $\frac{1}{2}$ t. sugar |
| 3 T. butter              | salt and pepper        |

Wash, peel and grate carrots. Mix all ingredients together, place in buttered mold and set in pan of hot water and bake in oven.

MRS. ALICE YOUNG, Fairfield Grange, Columbiana County

### BAKED CORN

- |             |                 |
|-------------|-----------------|
| 1 can corn  | 2 T. sugar      |
| 2 eggs      | 1 c. milk       |
| 1 T. butter | salt and pepper |
| 2 T. flour  |                 |

Beat eggs, add butter, flour, sugar, milk and seasoning, then the corn last of all.

MRS. PAUL H. RINKES, Freeport Grange, Harrison County  
MRS. R. H. BYERLY, Dublin Grange, Mahoning County

### BAKED CORN

- |                               |                |
|-------------------------------|----------------|
| 6 ears sweet corn             | 3 slices bacon |
| 3 sweet peppers               | 1 c. milk      |
| $\frac{1}{2}$ c. cheese cubes | flour          |

Cut corn off cob. Cut bacon in cubes. Mix and put half in baking dish, sprinkle with flour and add rest of mixture. Bake 1 hour or until brown.

MR. E. L. SIMONDS, Twinsburg Grange, Summit County

## BAKED SPAGHETTI AND CORN

- |                           |                       |
|---------------------------|-----------------------|
| ½ lb. uncooked spaghetti  | 2 T. chopped pimento  |
| 1 can corn                | ½ lb. American cheese |
| ¼ c. chopped green pepper |                       |

### White Sauce

- |                 |                                     |
|-----------------|-------------------------------------|
| 1 c. milk       | ¼ t. pepper                         |
| ½ T. shortening | 1 t. Worcestershire sauce, optional |
| ½ T. flour      | 1 T. grated onion, optional         |
| 2 t. salt       |                                     |

Cook spaghetti, rinse and drain. Make white sauce and when cooked add cheese cut in small pieces. Pour this over all and bake at 350° F. until brown. This is also good omitting the cheese and using plenty of butter.

MRS. JOHN EGBERT, Richfield Grange, Summit County

## CREOLE CORN

- |                      |                              |
|----------------------|------------------------------|
| 1 doz. ears corn     | 2 medium tomatoes            |
| 1 large onion        | 2 T. lard or bacon drippings |
| 2 or 3 sweet peppers |                              |

Cook slowly ½ to ¾ hour. May be canned for winter use.

MRS. C. B. ZAISEE, Atwater Grange, Portage County

## CORN CUSTARD

- |                    |               |
|--------------------|---------------|
| 1 can corn         | 1 T. flour    |
| 3 egg yolks        | 1 1/3 c. milk |
| 1 T. sugar         | ½ t. salt     |
| 1 T. melted butter | 3 egg whites  |

Beat egg yolks well, add corn, sugar, flour, butter and milk. Lastly fold in stiffly beaten egg whites. Bake in a buttered dish in a moderate oven, 350° F. for 50 minutes. Better results if placed in a pan of water while baking.

MRS. BERTHA NICHOLS, Kent Grange, Portage County  
STELLA WETZEL, Beach City Grange, Stark County

## CORN FRITTERS

- |                    |                 |
|--------------------|-----------------|
| 1/3 c. flour       | 2/3 c. milk     |
| ½ t. salt          | 1 egg           |
| 2 t. baking powder | 1 T. melted fat |
| 1 t. sugar         | 1 c. corn       |

Fry by spoonful in deep hot fat. Makes 12 fritters.

MRS. PRESTON, Montezuma Grange, Mercer County

## CORN GUMBO

- |                    |               |
|--------------------|---------------|
| 5 T. butter        | 2 c. corn     |
| 2 T. minced onion  | 2 c. tomatoes |
| 2 T. minced pepper | 2 c. okra     |

Marinate onion and pepper in butter. Add vegetables, salt and pepper. Cook slowly for 1 hour. Omit onions and you can cold pack it in the same proportions and it makes a delightful change in the winter menu.

MRS. EVA ALLEN, Marshall Grange, Fayette County

## CORN OYSTERS

- |                       |               |
|-----------------------|---------------|
| 2/3 c. corn           | 1/4 t. salt   |
| 2/3 c. cracker crumbs | 1/8 t. pepper |
| 1 well-beaten egg     | 1/2 t. sugar  |

Mix corn, egg, crumbs, salt, pepper and sugar. Shape into cakes and brown in butter on a very hot griddle or frying pan.

MRS. JULIUS BAKER, Winesburg Grange, Holmes County  
MRS. E. NOTTAGE, Cuyahoga County

## CORN PUDDING

- |                         |                    |
|-------------------------|--------------------|
| 2 c. cut or grated corn | 1 T. melted butter |
| 1 c. sweet milk         | 2 t. baking powder |
| 4 eggs                  | 2 T. sugar         |
| 1 t. salt               | 2 T. flour         |

Mix well and bake 1 hour in moderate oven.

MILDRED RUSSELL, Newton Grange, Muskingum County

## SCALLOPED CORN

- |                          |                    |
|--------------------------|--------------------|
| 2 c. corn                | 1 T. melted butter |
| 3 eggs                   | salt               |
| 1 c. milk                | 1 T. sugar         |
| 1/2 c. cream or top milk | cracker crumbs     |

Use canned or fresh corn cut from the cob. Beat the eggs, add milk, cream, butter, corn and seasoning. Turn into greased baking dish. Sprinkle cracker crumbs over the top and bake in a moderate oven, 350° F. until firm and nicely brown on top, about 1 hour.

MRS. REV. SUTZ, Jackson Grange, Ashland County

## DRIED CORN

- |             |                    |
|-------------|--------------------|
| 16 c. corn  | 1 c. sugar         |
| 1/4 c. salt | 1/2 c. sweet cream |

Mix together all the ingredients. Place on stove and stir all the time until hot, then dry in oven and seal in cans not too tight.

MRS. HARRY A. CATON, Oak Grove Grange, Coshocton County  
MRS. GEORGE DEARTH, Green Valley Grange, Vinton County

## CAULIFLOWER, HOLIDAY STYLE

- |                     |           |
|---------------------|-----------|
| 1 large cauliflower | 1 t. salt |
|---------------------|-----------|

Remove leaves from cauliflower. Soak 10 minutes in water to which 2 T. of vinegar have been added. Wash well. Steam until tender. Sprinkle with salt. Place in baking dish and cover with sauce made of:

- |             |                       |
|-------------|-----------------------|
| 4 T. butter | 1 t. salt             |
| 4 T. flour  | 1/4 t. paprika        |
| 3 c. milk   | 2/3 c. pimento cheese |

Melt butter and add flour. Blend and add milk and cook until creamy sauce forms. Stir constantly. Add remaining ingredients and mix well. Pour on cauliflower. Bake 10 minutes.

MRS. JOHN MILLER, Milan Grange, Erie County

## EGGPLANT CASSEROLE

Slice and pare eggplant. Place slices in a buttered baking dish, add salt and bits of butter and sprinkle generously with grated Parmesan cheese. Cover with sliced tomatoes, add salt, pepper and butter. Bake in a moderate oven 350°—400° F. until the eggplant is tender, from 30 to 45 minutes.

MRS. W. H. MATTHEWS, Greenford Grange, Mahoning County

## EGG PLANT SANDWICHES

Pare and slice an egg plant. Roll in flour, then in beaten egg, then in cracker crumbs. Fry in deep fat, 370° F. for 4 minutes. Drain. Spread half the slices with chili sauce, sprinkle with grated cheese. Top with remaining slices. Place in a moderate oven, 375° F. for 5 minutes. Serves six.

NEWTON RIDGE GRANGE, Morgan County

## WILTED LETTUCE

- |                      |             |
|----------------------|-------------|
| ½ c. bacon drippings | ½ t. salt   |
| ½ c. vinegar         | ⅛ t. pepper |
| 1 t. sugar           | lettuce     |

Melt drippings, add remaining ingredients and pour hot over lettuce which has been cut in large pieces.

MRS. CHARLES OBERLIN, Shenandoah Grange, Richland County

## SPANISH MACARONI

- |                |                           |
|----------------|---------------------------|
| 1 c. macaroni  | 2 T. cream                |
| 1½ c. tomatoes | 2 T. grated cheese        |
| 1 medium onion | ½ t. Worcestershire sauce |
| ½ medium mango | salt and pepper           |

Cook macaroni in salt water. Add onion, tomatoes and mango and cook until mango is tender. Add remaining ingredients.

MRS. W. I. SWETT, Columbia Grange, Meigs County

## STUFFED MANGOES

- |                 |                        |
|-----------------|------------------------|
| 8 mangoes       | 3 slices toast, ground |
| 1 lb. hamburger | 1 egg                  |
| 1 onion         | 1 c. tomatoes          |

Soak mangoes in salt water over night. Stuff with meat, onion, toast and egg. Pour tomatoes over top and bake 1½ hour in slow oven.

MRS. GLADYS BUNKLEY, Liberty Grange, Hardin County

## MUSHROOMS AND STRING BEANS

- |                       |                          |
|-----------------------|--------------------------|
| 2 c. sliced mushrooms | 3 c. cooked string beans |
| 3 T. butter           | 1 t. salt                |
| ¾ c. cream            | 2 T. butter              |

Simmer mushrooms in 3 T. butter until butter is absorbed. Add remaining ingredients. Serves eight.

FLORENCE E. HARPER, E. Plymouth Grange, Ashtabula County

## MUSHROOMS a la KING

- |                 |                            |
|-----------------|----------------------------|
| 3 T. butter     | 3 hard boiled eggs, sliced |
| 1½ c. mushrooms | 1 c. peas                  |
| 3 T. flour      | ¼ c. sharp cheese          |
| 2 c. milk       |                            |

Fry mushrooms in butter, thicken with flour and a little milk to make thick sauce, add rest of milk, peas, eggs and cheese.

WARREN GRANGE, Trumbull County

## STUFFED ONIONS

Cook medium sized onions in slightly salted water until the inside can be removed, leaving a shell. Mix the removed portion with bread crumbs, an egg, butter, salt and pepper. Pile into shells and bake until nicely browned.

SENECA County

## SCALLOPED PARSNIPS

6 or 7 medium size parsnips  
8 T. butter  
2 T. flour

1 c. milk  
buttered bread crumbs

Peel and cook parsnips until tender in salted water, split lengthwise and put in baking dish, cover with white sauce made with butter, milk, flour and season a little, put buttered bread crumbs on top and heat in oven until crumbs get brown.

MRS. ALFRED SCHOTT, Henrietta Grange, Lorain County

## GLAZED PARSNIPS

Scrape parsnips and cook in boiling salted water until tender. Drain, sprinkle with brown sugar and brown in butter.

MRS. EVA ALLEN, Marshall Grange, Fayette County

## ESCALLOPED PEAS

1 pt. cooked peas  
2 c. white sauce  
1½ c. buttered crumbs

3 boiled eggs  
salt to taste

Put alternate layers of peas, white sauce and sliced eggs into a buttered baking dish. Put buttered crumbs on top. Bake 30 minutes in moderate oven.

MRS. JOHN L. RICHISSIN, Coshocton County

## PAT HAGGERTY

6 raw potatoes  
3 onions  
½ lb. bacon

1 c. flour or less  
salt and pepper to taste

Slice potatoes, onions and cut bacon in small pieces. Arrange potatoes, onions and bacon in layers in skillet. Season with salt and pepper. Sprinkle each layer with flour, then cover with water and cover, cook on slow fire stirring often till potatoes are done.

MARY SCHACHT, Twinsburg Grange, Summit County

## BAKED POTATOES WITH HAM

Line a buttered baking dish with sliced, uncooked potatoes. Make a white sauce of 1 c. milk, 1 T. butter, 1 T. flour, salt. Cook and pour over potatoes that have slices of smoked ham laid over top. Then cover with bread crumbs and bake until potatoes are well done.

MRS. CORDELIA BANDENDISTIL, Bethel Grange, Clermont County

## CHEESE POTATOES

½ lb. cream cheese  
2 T. flour  
salt and pepper

1 pint milk  
butter size of egg  
cold boiled potatoes

Melt butter, add flour, milk, then cheese cut in small pieces. Heat until cheese is dissolved. Pour over diced cold potatoes. Bake in hot oven 25 minutes. Sprinkled corn flakes on top will add to appearance.

MRS. RALPH GULICK, Eden Grange, Seneca County  
MRS. I. W. HENDERSON, Chester Grange, Wayne County

## BAKED POTATOES WITH CHEESE

Brush large potatoes, rub them over with lard or drippings. Bake until tender. After removing potatoes from the oven, cut in halves, lengthwise. Scoop out the potato pulp, mash this with butter, pepper, salt, a little hot milk; add a t. grated cheese for each potato. Refill the shells with the mixture, then place in the oven again to brown.

MRS. REX C. HOYT, Butler Grange, Richland County

## POTATO BALLOONS

- |                        |                    |
|------------------------|--------------------|
| 1 c. hot mashed potato | 1 t. salt          |
| 2 eggs                 | 2 t. baking powder |
| 1½ c. flour            | 1 c. milk          |

Beat well together and drop from teaspoon into hot fat. Good with roast lamb, buttered peas and minted applesauce.

LAURA PECK, New London Grange, Huron County

## POTATO CHOWDER

- |                          |                          |
|--------------------------|--------------------------|
| 5 medium potatoes, diced | 2 T. butter or drippings |
| 2 c. diced carrots       | 2 c. milk                |
| 2 small onions           | 2 c. canned tomatoes     |
| 2 t. salt                |                          |

Add enough water to cover potatoes and carrots. Do not drain off water. Brown the chopped onion in fat. Add onion, potato and carrots to tomatoes. Add salt, milk and bring to boil.

MRS. F. E. WAGNER, Porter Grange, Scioto County  
MRS. EVA SCHOTT, Olive Grange, Noble County

## DUTCH POTATOES

- |                   |                |
|-------------------|----------------|
| 6 medium potatoes | 4 T. drippings |
| 6 weiners         | 1 c. milk      |

Peel potatoes and remove centers with apple corer. Draw a weiner through each potato, put in pan with drippings and milk and bake 1 hour in moderately hot oven.

MRS. PFAFF, Experiment Station Grange, Wayne County

## ESCALLOPED POTATOES

- |                    |             |
|--------------------|-------------|
| 2 c. potato cubes  | 2 T. butter |
| ½ c. grated cheese | 2 T. flour  |
| bread crumbs       | 2 c. milk   |

Cook potatoes in jackets. Cool and dice. Put in baking dish. Add cheese and cover with white sauce made of remaining ingredients. Place bread crumbs on top and bake until brown.

MRS. H. H. HARVEY, Zane Grange, Logan County

## ESCALLOPED POTATOES SUPREME

Pare and slice raw potatoes fairly thick. Butter flat surfaced baking dish, add layer sliced potatoes, salt, pepper, butter and generous dusting of flour, also add small pieces of cured ham cut thin, alternate as above until baking dish good  $\frac{3}{4}$  full, then add milk to practically cover potatoes, bake at 350° F. or slow oven. Bits of pimento may be added if one cares to.

MRS. AMY MORRISON, Derthick Grange, Licking County

## PINK SCALLOPED POTATOES

To prepare pink scalloped potatoes, place a generous layer of sliced raw potatoes in casserole, add a layer of sliced onions and another layer of potatoes. Pour a can of tomato soup over the potatoes and onions. Bake in a moderate oven until well done.

MRS. J. V. QUEEN, Diamond Grange, Jackson County

## POTATO PUFFS

3 medium sized potatoes	2 eggs
$\frac{1}{2}$ c. boiling water	1 t. salt
$\frac{1}{2}$ c. crisco	$\frac{1}{8}$ t. pepper
$\frac{1}{2}$ c. flour	

Put water and crisco over fire and bring to boiling point. Add flour and cook, stirring constantly until the mixture leaves sides of pan. Cool, then add eggs one at a time, beating well after each egg is added. Add potatoes to this mixture. Also the salt and pepper. Drop by spoonful in hot crisco and fry for eight to ten minutes.

MRS. W. S. CROSBY, North Lima Grange, Mahoning County

## POTATO SOUFFLE

4 large potatoes	salt and pepper
1 c. milk	4 eggs
1 c. butter	

Boil potatoes and put through ricer. Boil milk and butter together, add potatoes, salt and pepper. Heat to a cream and put in one at a time the egg yolks, beating well. Salt whites and beat stiff. Fold into the potatoes. Bake 20 minutes. This goes well with meat and gravy.

MRS. TY POWER, Watertown Grange, Crawford County

## POTATO VOLCANO

6 potatoes	rich milk about $\frac{1}{2}$ c.
2 T. butter	1 egg
2 t. salt	Welsh rarebit
$\frac{1}{2}$ t. pepper	parsley for garnishing

Boil potatoes, mash, add butter, seasoning and enough milk to moisten. Beat egg. Add 3 T. of it to mashed potato. Beat mixture until light. Place potatoes high on glass oven dish. With a spoon make a well in top as large as a tumbler. To rest of egg add 1 t. water. Pour diluted egg over potato. Put oven dish into hot oven, 500° F. Bake until points of potatoes are brown. Remove and pour hot Welsh Rarebit into the cavity, represents lava. Around "Crater of Volcano" put bits of parsley or pimento. Place sprigs of parsley at base. Serve at once.

## Welsh Rarebit

$\frac{1}{4}$ lb. strong cheese, grated or cut into bits	1 T. butter
$\frac{1}{2}$ c. milk	$\frac{3}{4}$ t. salt
few grains cayenne	2 eggs
	3 t. mustard

Put cheese and milk in top of double boiler. Heat, without stirring, over hot boiler until cheese melts. Beat eggs, add seasoning. Stir egg mixture to cheese mixture. Continue stirring and cooking until the mixture becomes slightly thicker. Add butter and stir. At once pour into potato cavity. Serve hot.

MARY A. NYE, Hartsgrrove Grange, Ashtabula County

## STUFFED POTATOES

Over contents of one 7-oz. can of tuna fish, squeeze the juice of one-half lemon. Bake potatoes. When done remove a slice from one side. Scoop out contents and mash, adding a little milk, butter, pepper, salt and lastly, the tuna fish. Refill potato shells. Do not replace potato slice but sprinkle buttered crumbs over opening. Dot with butter and return to oven to brown crumbs. Grated cheese may also be added, if you like.

MRS. K. E. GROVES, Timber Run Grange, Muskingum County

## SWEET POTATOES AND APPLES

6 medium sized sweet potatoes	½ c. brown sugar
6 medium apples, tart	1 c. water
1 t. salt	5 T. butter

Partially cook sweet potatoes and cut in cubes. Pare, core and cut apples in cubes. Grease casserole and place in alternate layer of sweet potatoes and apples. Sprinkle with salt. Pour over this the thin syrup made by cooking the brown sugar and water. Dot with butter. Bake covered for 30 minutes in hot oven.

MISS MARY ERVIN, Bowling Green Grange, Marion County  
MAYFIELD GRANGE, Cuyahoga County

## SWEET POTATO BALLS

6 sweet potatoes	2 eggs (beaten)
6 marshmallows	1 c. corn flakes or bran flakes

Peel potatoes, boil in salt water until tender. Mash and form into balls, placing a marshmallow in the center of each. Dip the beaten egg, roll in corn flakes and fry in small amount of fat until brown or brown slightly in the oven. Serves six.

REPUBLIC COMMUNITY GRANGE, Seneca County

## CANDIED SWEET POTATOES

Peel potatoes and boil in salt water until tender. Roll in flour, put in baking pan, cover with brown sugar, butter and lard, and place in oven and brown.

JULIA PELLMAN, Compromise Grange, Shelby County

## SWEET-POTATO CASSEROLE WITH MARSHMALLOWS

8 medium-sized sweet potatoes	4 T. brown sugar
2 T. butter	24 marshmallows
1 t. salt	2 t. vanilla
cream	

Wash sweet potatoes and boil until tender. Drain and peel. Mash as you would Irish potatoes. Add butter, salt and vanilla. If they are too dry add enough cream to make about the consistency of mashed Irish potatoes. Pile half of them in a buttered casserole. Sprinkle with half of the brown sugar and press 12 marshmallows into them. Add remainder and repeat with the brown sugar and marshmallows. Bake in a moderate oven until the marshmallows are brown.

RALPH FULLMER, Huntington Grange, Lorain County

## CREAMED RADISHES

Slice or dice radishes, cook in salted water until tender, then make cream dressing or just season with cream, butter, pepper and salt.

MABEL PERKINS, Wellington Grange, Lorain County

## SPANISH RICE WITH MEAT

- |                    |  |
|--------------------|--|
| 2 c. cooked rice   | 1 lb. steak cut in $\frac{1}{2}$ in. cubes |
| 1 T. fat           | 1 c. celery                                |
| 1 T. chopped onion | 3 T. catsup                                |
| 1 t. salt          | $1\frac{1}{2}$ c. tomato juice             |
| 1 T. butter        |  |

Brown meat in fat, put together and bake in buttered dish  $1\frac{1}{4}$  hours.

MRS. ESTHER THUDIUM, Huntington Grange, Lorain County

## SPANISH RICE

- |                   |                          |
|-------------------|--------------------------|
| 3 c. cooked rice  | 2 c. tomatoes            |
| 1 onion           | salt and pepper to taste |
| 3 slices of bacon |                          |

Cook bacon and onion until brown. Add rice, salt, pepper and tomatoes. Mix thoroughly. Cook in frying pan 30 minutes or longer or place in baking dish. Cover with buttered crumbs and brown in moderate oven, about 30 minutes.

J. P. TAYLOR, Great Bend Grange, Meigs County

## SPANISH RICE

- |                       |                        |
|-----------------------|------------------------|
| $\frac{3}{4}$ c. rice | 3 onions               |
| 1 lb. hamburger       | 1 green pepper         |
| 3 T. butter           | 2 c. strained tomatoes |

Cook in rapidly boiling water. When tender, drain and rinse in hot water. Brown onion, pepper and hamburger. Add 2 c. tomatoes. Season with salt and chili powder. Serve hot.

MRS. NEWTON KERR, Chippewa Grange, Wayne County

## SPANISH RICE

- |           |               |
|-----------|---------------|
| 2 c. rice | celery        |
| 1 onion   | 2 c. tomatoes |
| ham       |               |

Brown onion, rice and meat together, cut celery or use celery seed. Pour tomatoes over mixture. Season to taste. Bake in medium oven,  $350^{\circ}$  F. until rice is tender and dish is nicely browned.

MRS. LENA RUTLEDGE, Petersburg Grange, Carroll County

## SPANISH RICE

- |   |                                  |
|---|----------------------------------|
| 1 c. rice                               | 5 onions, chopped                |
| 4 T. fat                                | 1 red or green pepper chopped or |
| 2 c. strained tomato or 3 ripe tomatoes | 1 canned pimento                 |
|   | 2 t. salt                        |

Wash rice thoroughly, place in frying pan with bacon or poultry fat, add onion. Let fry 10 minutes, add rest of the ingredients and 1 cup water, cook slowly about one hour and as water evaporates, add more to keep it from burning, until rice is tender.

EUTOKA NICHOLS, Mecca Grange, Trumbull County

## SPINACH SUPREME

Wash thoroughly 1 lb. spinach. Cut it fine and salt gently. Cut up three slices of bacon fine and fry slowly. Add  $\frac{1}{4}$  c. vinegar and heat again. Sprinkle a little minced onion over raw spinach and pour bacon and fryings over top. Serve while hot.

MRS. JOHN VON EITZEN, Huron Grange, Erie County

## SWISS CHARD

Cook like spinach. Stems may be cooked separately and served like asparagus. Serve with pepper.

BERNICE COPPOCK, Guilford Grange, Columbiana County

## SPINACH SOUFFLE

- |                     |             |
|---------------------|-------------|
| 3 c. cooked spinach | 3 egg yolks |
| 1½ c. of milk       | ½ t. salt   |
| 3 egg whites        |             |

Add milk and seasoning to spinach, then the beaten yolks, and fold in beaten whites. Bake in moderate oven until firm. Onion souffle may be made by using mashed onion instead of spinach.

JENNY H. HOPKINS, Nelson Grange, Portage County

## SQUASH PUFFS

- |                     |                        |
|---------------------|------------------------|
| 1½ c. cooked squash | 2 T. soft bread crumbs |
| 2 egg yolks         | ¾ t. salt              |
| 2 t. sugar          | few grains pepper      |

Drain squash, mash. Mix with slightly beaten egg yolks and remaining ingredients. Drop in spoonfuls into fine dry bread crumbs, roll into balls. Fry in deep fat heated to 375° F. for 1 minute. Serves four.

MRS. ED. HOWARD, York Grange, Athens County

## RING MOLD OF SQUASH AND PEAS

- |                               |                    |
|-------------------------------|--------------------|
| 3 c. squash, cooked or canned | 3 T. melted butter |
| 1 T. minced onion, optional   | 3 eggs             |
| 1 t. salt and pepper to taste | 1 No. 2 can peas   |

If fresh squash is used about 3½ lbs. will be enough. Cook in salted water until tender, drain and press through sieve. To 3 c. squash add onion, salt, pepper and butter to taste. Add well beaten eggs and 1 c. peas. Pour into greased ring mold, or baking dish if desired, about 8 inch in diameter. Place in pan of water. Bake in moderate oven 350° F. for 1 hour or until firm. Turn out, fill center with remaining peas to which carrots have been added.

HAZEL HODGE, Medina Grange, Medina County

## KRAUT ENSEMBLE

- |                |                                |
|----------------|--------------------------------|
| 1 pkg. noodles | 2 lbs. fresh pork sausage made |
| 1 can kraut    | into patties                   |

Brown sausage. Drain off fat. Place a layer of noodles in a casserole, cover with half the raw kraut, then half the patties. Repeat. Add 2 c. of water and bake one hour. Remove cover about 10 minutes before serving.

MRS. E. F. KNESTER, Jackson Grange, Darke County

## EGG NOODLES WITH SAUERKRAUT

- |                |           |
|----------------|-----------|
| 1 pkg. noodles | 1 t. salt |
| 4 c. kraut     |           |

Parboil noodles 7 minutes in 4 qts. water to which 1 T. salt has been added. Place in baking dish a layer at a time with noodles on top, then place pork chops or sausage on top of all. Bake 1 hour.

MRS. M. L. LEONARD, Soybrook Grange, Ashtabula County

## SAUERKRAUT-TOMATO CASSEROLE

In bottom of casserole place a layer of sauerkraut, then a layer of tomatoes and four T. sugar. Repeat. Cover the top with sausage that has been partly fried. Bake.

RAVENNA GRANGE, Portage County

## BAKED TOMATOES

- |                        |                         |
|------------------------|-------------------------|
| 6 tomatoes             | $\frac{1}{8}$ t. pepper |
| 2 c. soft bread crumbs | 1 T. butter             |
| $\frac{1}{2}$ t. salt  |                         |

Wash tomatoes and cut off stem ends; remove pulp from center and fill with bread crumbs seasoned with salt and pepper; sprinkle with bread crumbs, and place small piece of butter on each. Bake in hot oven 30 minutes. The pulp may be seasoned to taste, cooked in the pan and served as a sauce.

NEWTON RIDGE GRANGE, Morgan County

## FRIED TOMATOES

Slice tomatoes, cover with fine bread crumbs seasoned with salt and pepper. Fry in hot fat. Serve hot.

GRETA THOMAS, Salem Grange, Columbiana County

## GREEN TOMATOES

Wash thoroughly as many green tomatoes as you want for a meal. Slice, salt and pepper and sprinkle flour over them. Fry until brown.

MRS. BEACHY, Rittman Grange, Wayne County

## MEAT STUFFED TOMATOES

- |   |                           |
|---|---------------------------|
| 6 firm tomatoes                         | $\frac{1}{4}$ t. salt     |
| 1 c. chopped cooked meat, ham preferred | $\frac{1}{4}$ t. pepper   |
|   | 1 egg                     |
| 1 c. canned corn                        | $\frac{1}{3}$ c. hot milk |
| 1 T. minced onion                       | 2 T. butter               |
| 1 T. minced parsley                     |                           |

Remove center of tomatoes. Stuff with meat mixture and place tomatoes in a shallow baking pan. Add  $\frac{1}{2}$  inch of boiling water and bake 30 minutes in moderate oven. Baste frequently.

MRS. MARY HERING ALLEN, Marshall Grange, Fayette County

## STUFFED TOMATOES

- |                           |                          |
|---------------------------|--------------------------|
| 6 large firm tomatoes     | 2 T. chopped celery      |
| 2 c. boiled rice          | $\frac{1}{2}$ t. salt    |
| 2 T. chopped green pepper | $\frac{1}{4}$ t. paprika |
| 1 T. chopped onion        | 4 T. butter, melted      |

Wash tomatoes, scoop out center. Mix other ingredients and stuff tomatoes. Put in baking pan so they touch each other. Put a small amount of water in bottom. Bake 40 minutes in moderate oven. Baste.

MARY ELOISE VON EITZEN, Huron Grange, Erie County

## SCALLOPED TURNIPS

Boil turnips until tender. Butter dish and put in a layer of turnips, layer of crumbs, salt, pepper and cover with milk. Scallop cabbage with white sauce just same as turnips.

MRS. VERNON E. CROUSE, N. Lima Grange, Mahoning County

## VEGETABLE DISH

- |                     |                          |
|---------------------|--------------------------|
| 2 c. diced potatoes | $\frac{1}{2}$ c. onions  |
| 1 c. carrots        | $1\frac{1}{2}$ c. celery |

Cook all in boiling water until tender, then add 1 T. butter, 2 c. milk, 1 T. flour for thickening, let boil up and serve at once. Serves eight.

MRS. JESSIE STEELE, Hardy Grange, Holmes County

## VEGETABLE JUMBLE

- |                               |                             |
|-------------------------------|-----------------------------|
| 3 c. diced raw Irish potatoes | $\frac{1}{3}$ c. butter     |
| 2 c. sliced raw carrots       | 1 t. salt                   |
| 1 c. sliced onions            | $\frac{1}{2}$ c. cold water |
| $\frac{1}{4}$ c. diced celery |                             |

Place in buttered casserole. Cover. Bake 2 hours.

MRS. MARY SHAW, Franklin Grange, Brown County

## MEAT VEGETABLE RING

- |                                    |                           |
|------------------------------------|---------------------------|
| 1 egg beaten                       | 1 lb. ground meat         |
| $\frac{1}{4}$ c. milk              | $1\frac{1}{2}$ t. mustard |
| 1 c. soft bread crumbs             | 2 t. minced onion         |
| $1\frac{1}{2}$ c. fresh whole corn | 2 t. melted fat           |

Stir together the egg, milk and crumbs. Add remaining ingredients and mix. Turn into greased ring mold and bake in moderately hot oven 45 minutes. Remove mold and fill center with creamed carrots and surround with sliced tomatoes.

MRS. MINNIE WEILER, Congress Grange, Wayne County

## VEGETABLE ROAST

- |  |                               |
|--|-------------------------------|
| $\frac{1}{2}$ c. boiled corn, canned or cut from cob | $\frac{1}{2}$ t. minced onion |
| $\frac{1}{2}$ c. baked beans mashed to a pulp        | 2 T. melted butter            |
| $\frac{1}{2}$ c. boiled rice                         | $\frac{1}{2}$ c. sweet milk   |
| $\frac{1}{2}$ c. strained stewed tomatoes            | salt and pepper to taste      |

Mix together and add enough stale bread crumbs or crackers to make a stiff dough. Roll and bake in greased pan. Serve with tomato sauce.

MRS. CLARENCE SHOUTD, Knox County

## VEGETABLE SOUFFLE

- |                                |                          |
|--------------------------------|--------------------------|
| 2 c. cooked vegetables, mashed | 3 T. bread crumbs        |
| 4 T. butter                    | $\frac{1}{8}$ t. nutmeg  |
| 1 c. thick white sauce         | salt and pepper to taste |
| 3 eggs                         |                          |

Combine vegetables with white sauce, add the egg yolks, butter and seasoning. Mix well. Beat egg whites until stiff and fold into vegetables. Turn in buttered casserole and sprinkle with buttered crumbs. Bake and serve immediately.

MRS. HOMER VERNON, New Concord Grange, Muskingum County

## WASHINGTON CHOWDER

- |                         |                                  |
|-------------------------|----------------------------------|
| $1\frac{1}{2}$ c. water | $1\frac{1}{2}$ c. diced potatoes |
| 1 t. salt               | 1 c. tomatoes                    |
| 1 small onion           | 1 c. corn                        |
| 1 c. cream              |                                  |

Cook vegetables in salted water until done. If canned corn and tomatoes are used add them when potatoes are cooked. Then add cream and let boil up. Put crackers in vegetable dish and pour over. This is delicious.

MRS. ALMA SHADE, Nippen Grange, Ross County  
OAK VALLEY GRANGE, Pike County

# SALADS AND SALAD DRESSINGS

"Oh great and glorious! Oh, herbaceous meat!  
'Twould tempt the dying anchorite to eat,  
Back to the world he'd turn his weary soul;  
And plunge his finger in the salad bowl.

Rev. Sidney Smith, late in 18th century.



## ANGEL OR CUPID SALAD

- |                                 |                           |
|---------------------------------|---------------------------|
| 1 can drained crushed pineapple | 1 pt. coffee cream        |
| 1 lb. marshmallows, cut small   | ½ c. nut meats if desired |

Stir thoroughly and set in ice box over night.

MRS. GRACE KRUMM, Gay-Hannah Grange, Franklin County  
MRS. S. L. GRAVES, Poasttown Grange, Butler County  
MRS. WILLIAM RUSSELL, Olivesburg Grange, Richland County

## APPLE-PINEAPPLE SALAD

- |   |                           |
|---|---------------------------|
| 4 red apples (average size, not too tart) | ½ c. chopped hickory nuts |
| 1 c. crushed pineapple                    | 2 T. sugar                |
|   | 1 package lime jell-o     |

Dissolve jell-o in boiling water. Core and dice apples (do not peel). Combine apples, pineapple, nuts and sugar. Add jell-o when cool. Turn into flat mold. Chill until firm. Cut in squares and serve on crisp lettuce. Garnish with the following: whip ½ c. sweet cream then add 1 T. of any good salad dressing. Serves six.

MRS. LOWELL PARTEE, Elm Grove Grange, Williams County

## BANANA SALAD

- |                 |                    |
|-----------------|--------------------|
| 1 c. thin cream | 2 T. peanut butter |
| 1 egg           | 1 T. flour         |
| 2 T. sugar      | 2 T. vinegar       |

Beat egg and combine everything except vinegar and cook. Remove from fire and cool. Add vinegar, then take layer sliced bananas, dressing and crushed salted peanuts, having peanuts on top when done.

MRS. E. R. FRYER, Pleasant Grange, Madison County  
MRS. MILDRED WINTERROWD, Lightsville Grange, Darke County

## BANANA SALAD

- |                  |                       |
|------------------|-----------------------|
| 1 c. brown sugar | ½ pt. milk            |
| 2 T. flour       | 9 bananas             |
| ½ pt. cream      | ¼ lb. peanuts, ground |

Dice bananas. Heat milk and cream, thicken with flour. Let cool. Add to the bananas and peanuts. Do not mix until ready to use unless you have refrigeration.

MRS. CARLYSLE WALTER, Pleasant Grove Grange, Seneca County  
BESSIE KAFF, Genoa Grange, Ottawa County

## BEEF SALAD

- |                            |                              |
|----------------------------|------------------------------|
| 2 c. boiled beets, chopped | 3 eggs, hard boiled, chopped |
|----------------------------|------------------------------|

Mix with salad dressing and arrange on lettuce leaves.

LUCY WILSON, Mecca Grange, Trumbull County

## CABBAGE AND PINEAPPLE SALAD (Large Recipe)

10 lb. cabbage  
2 cans crushed pineapple, drained  
(save juice)

1 box marshmallows, diced  
small amount chopped nuts  
qt. mayonnaise diluted with juice  
of pineapple

Serves sixty or seventy.

MRS. R. TYLER, North Star Grange, Autaugaма County

## CABBAGE SALAD

1 medium sized head cabbage  
2 small carrots

1 small onion, (omit if desired,  
use nuts instead)

Pour over this 1 c. mayonnaise.

MRS. SPANGLER, Defiance County

## CABBAGE AND CARROT SALAD

1 pkg. lemon gelatine  
1 pt. hot water  
2 T. vinegar  
1 t. salt

1 c. raw carrots, grated  
1 c. raw cabbage, finely shredded  
1 c. celery (optional)

Dissolve gelatine in hot water. Add vinegar and salt. Chill. Fold in carrots and cabbage. Turn into individual molds. Chill until firm. Unmold on crisp lettuce leaves. Garnish with mayonnaise. Serves eight.

MRS. WINIFRED SPINNGER, Nelson Grange, Portage County  
MRS. IDA ROBERTS, Marshall Grange, Fayette County

## CARROT SALAD

1 pkg. lemon gelatine  
1 can pineapple, crushed

2 or 3 carrots, ground  
diced celery, if desired

Dissolve gelatine in boiling water. Cool. Add carrots, pineapple, celery and  $\frac{1}{8}$  t. salt.

PEARL HOVERLAND, Jackson Grange, Stark County  
MRS. OHMER KEENER, Jackson Grange, Montgomery County  
MRS. HARRY N. GARNER, Pike Grange, Stark County

## CARROT AND LEMON SALAD

4 c. ground carrots  
1 lemon ground

$\frac{2}{3}$  c. sugar

Mix and let stand a short time before serving.

MRS. MARY ALLEN, Union Grange, Trumbull County

## YUM, YUM CREAM CHEESE SALAD

2 c. crushed pineapple  
juice of 1 lemon  
1 c. sugar  
 $\frac{1}{2}$  c. cold water

2 T. gelatine  
1 c. grated cream cheese  
1 c. whipped cream

Place pineapple, lemon juice and sugar in a sauce pan and bring to a boil. Place gelatine in water, add gelatine mixture to cooked mixture. When it begins to jell, add cheese and cream. Let stand. Serve with or without salad dressing.

KEENE HILL GRANGE, Coshocton County

### JELLIED CHEESE SALAD

- |                      |                       |
|----------------------|-----------------------|
| 1 pkg. lime gelatine | ½ c. walnuts, chopped |
| ½ c. cream, scant    | 1 pkg. cream cheese   |
| 1 c. mixed fruit     | pinch salt            |

When gelatine begins to set, beat in cheese. Add the cream, whipped. Beat well. Add fruit and nuts and a little salt. Put in a flat pan to set. Cut in squares and serve on lettuce.

ELSIE M. JOHNSON, Bloomingdale Grange, Jefferson County

### CHICKEN SALAD

- |                  |                     |
|------------------|---------------------|
| 1 pt. chicken    | 1 t. sugar          |
| 1 c. celery      | ½ c. butter, melted |
| 1 T. dry mustard | 2 eggs              |
| 1 t. salt        | ½ c. vinegar        |
| 1/3 c. milk      |                     |

Cut chicken and celery into ¼ inch dice, cover with a dressing. Scald with enough hot water to mix. Pour in the butter and the eggs, well beaten. Beat all together and add the vinegar and the milk. Cook in a double boiler until it thickens. Serves ten generously.

MRS. JACOB HAMMERSTEIN, Empire Grange, Scioto County

### CHRISTMAS SALAD

- |                        |                                   |
|------------------------|-----------------------------------|
| 2 boxes lemon gelatine | 2 boxes Philadelphia cream cheese |
| 1 can pineapple        | small can pimientos               |
| 1 can white cherries   | ½ pt. whipping cream              |
| ½ c. celery, chopped   | pinch of salt                     |

Mash cheese and pimientos with fork, add pinch of salt, add to whipped cream. When gelatine is cold but not set, add fruit and fold in cheese mixture. Use the fruit juices and water in dissolving gelatine. Use a little red pimento on top of each serving. You can use different fruit if you care to.

MRS. WALLACE AKER, Sugar Creek Grange, Wayne County

### CHRYSANTHEMUM SALAD

- |           |                  |
|-----------|------------------|
| 4 oranges | 2 apples         |
| 8 dates   | juice of 1 lemon |
|           | salt             |

With a sharp knife, cut orange down from the stem end to within one-inch of opposite end, cutting about ¼ inch deep. Allow about ¼ inch between strips and continue around until whole orange is cut. Loosen petals from pulp of orange and take out center, leaving a chrysanthemum cup. Fill with orange sections, apple slices which have been sprinkled with salt and lemon juice, and sliced dates, closing petals over filling. Chill until ready to serve. Garnish with the whole maraschino cherry in center.

DEERFIELD GRANGE, Morgan County

### COCOANUT SALAD

- |                              |                 |
|------------------------------|-----------------|
| 2 c. cabbage finely shredded | ¾ c. mayonnaise |
| 1 c. grated pineapple        | dash of salt    |
| 1 c. shredded cocoanut       |                 |

Crisp cabbage by allowing it to stand in ice water. Drain and dry thoroughly. Toss lightly together with remaining ingredients. Serve on crisp lettuce. Garnish with strips of pimientos and chopped chives.

MRS. A. H. BROCK, Atwater Grange, Portage County

## COTTAGE CHEESE AND APPLE SAUCE SALAD

- |                              |                         |
|------------------------------|-------------------------|
| $\frac{1}{2}$ c. water       | lettuce or other greens |
| $1\frac{1}{2}$ c. applesauce | 1 c. cottage cheese     |
| 1 pkg. lime gelatine         |                         |

Add the water to the apple sauce and bring to a boil, stirring occasionally. Remove from the heat, add the gelatine, and stir until dissolved. Pour into individual ring molds which have been rinsed in cold water. Cool, and when firm unmold on lettuce or other greens. Pile cottage cheese in the center of the rings. Serves six.

SENECA County

## COTTAGE CHEESE DELIGHT

- |                              |  |
|------------------------------|--|
| 1 lb. creamed cottage cheese | $\frac{1}{4}$ lb. colored marshmallows cut in small pieces |
| pinch of salt                |  |

This makes a tasty as well as a good looking dish.

MRS. CLYDE PURDY, Pleasant Grange, Knox County

## COTTAGE CHEESE SALAD

- |                                  |                                 |
|----------------------------------|---------------------------------|
| $\frac{1}{2}$ c. English walnuts | $\frac{1}{2}$ c. stuffed olives |
| 1 c. celery, chopped             | 2 c. cottage cheese             |
| $\frac{1}{2}$ c. green peppers   | season to taste                 |

Arrange on lettuce leaves, garnish with pimientoes and serve with mayonnaise.

MISS ROSEMARY ROYBURN, Empire Grange, Scioto County

## COMBINATION SALAD

- |                           |                               |
|---------------------------|-------------------------------|
| 1 qt. shredded cabbage    | 1 pimento if desired          |
| 1 qt. finely diced apples | 1 pkg. lime or lemon gelatine |

Dissolve one package gelatine and place to set. When it begins to thicken add the combined cabbage, apples and pimento. Chill, serve with your favorite salad dressing.

McCUTCHENVILLE GRANGE, Wyandot County

## WHITE COMBINATION SALAD

- |                        |                        |
|------------------------|------------------------|
| 1 qt. shredded cabbage | 1 can blanched almonds |
| 1 pt. marshmallows     | 1 c. celery (optional) |
| 1 can pineapple        |                        |

Shred cabbage and let stand in very cold water until crisp, then drain thoroughly. Cut marshmallows in very small pieces. Cut pineapple in cubes. Cut almonds in half. Mix a little mayonnaise with cream for dressing.

STELLA F. HINES, Townsend Grange, Knox County  
JUNE COOPER, Newton Grange, Muskingum County

## CRANBERRY SALAD

- |                              |                               |
|------------------------------|-------------------------------|
| 3 c. ground raw cranberries  | 1 apple                       |
| 1 to 2 c. sugar              | $\frac{1}{3}$ c. nuts, ground |
| 1 orange, $\frac{1}{2}$ peel | 2 pkg. lemon gelatine         |
| 1 c. chopped celery          | 1 c. pineapple (optional)     |

Grind and measure cranberries, add sugar and let stand half an hour. Grind orange, apple and nuts and add with celery. Mix and add gelatine when it is cool but not set. Allow for juice that forms on fruit when adding water to gelatine.

MRS. WILLIAM HARSHBARGER, Miltona Grange, Miami County  
MRS. BERT KIRTS, West Newton Grange, Allen County  
MRS. LEEDERS, Oak Harbor Grange, Ottawa County  
MRS. O. W. AUGENSTEIN, Shelby County

### MOCK CHICKEN SALAD

- |                              |                                    |
|------------------------------|------------------------------------|
| 1 can white tuna fish        | 10 or 12 stuffed olives, sliced or |
| 1 stalk celery, chopped fine | 1 large pickle, sliced             |
| 2 or 3 hard cooked eggs      | 1 large tomato (seed and cut)      |

May pour boiling water over tuna fish, let stand 2 minutes and drain to remove oil if desired. Break fish in small pieces, add other ingredients. Mix with salad dressing and chill.

MRS. C. W. ULLMER, Bethlehem Grange, Marion County  
MISS EDNA McGUIRE, Coshocton County

### FISH SALAD

- |                           |                          |
|---------------------------|--------------------------|
| 1 can salmon or tuna fish | 1 c. shredded cabbage or |
| salad dressing            | sliced celery            |

Drain oil off fish, remove bones and skin. Combine with cabbage or celery and salad dressing. Garnish with salad dressing and paprika.

MISS DOLORES TUBBS, Hemlock Grange, Meigs County

### SHRIMP AND CELERY SALAD

Mix 1 c. canned shrimp, cut in pieces, with 2 T. French dressing. Mix  $\frac{3}{4}$  c. diced celery, 1 t. capers and  $\frac{1}{2}$  t. minced shallot or chives with 1 T. French dressing and chill both mixtures 30 minutes. Combine lightly with mayonnaise, place in lettuce cups, garnish with capers or tiny sweet pickles.

KNOX County

### FLUFFY SALAD

- |                            |  |
|----------------------------|--|
| 1 c. shredded cabbage      | $\frac{1}{4}$ lb. marshmallows, cut fine |
| 1 c. diced pineapple       | $\frac{1}{2}$ pt. cream                  |
| $\frac{1}{4}$ c. nut meats |  |

#### Dressing for Salad

- |   |                         |
|---|-------------------------|
| 1 egg                                   | $1\frac{1}{2}$ T. sugar |
| 1 rounded T. flour                      | 7 T. pineapple juice    |
| juice of $\frac{1}{2}$ lemon or vinegar |                         |

Cook this mixture until it thickens. Then add marshmallows while dressing is hot. Let stand, then add rest of ingredients. Whip cream and add. Serves eight.

MRS. EMMETT LEMMON, Jackson Grange, Champaign County

### FOAMY SALAD

- |                                      |                      |
|--------------------------------------|----------------------|
| 1 c. mayonnaise                      | 1 c. sweet cherries  |
| 1 c. cream (whipped after measuring) | 1 c. bananas (diced) |
| 1 pint cabbage                       | 1 c. marshmallows    |
| 1 c. pineapple                       | 1 c. nuts            |

Mix and let stand 1 hour before serving.

NORTH LIMA GRANGE, Mahoning County

### HEALTH SALAD

- |  |                                |
|--|--------------------------------|
| 4 beets, cooked and diced                  | 2 small cucumbers, sliced very |
| $\frac{1}{2}$ head cauliflower flowerettes | thin unpared                   |
| sliced                                     | 1 c. diced celery              |
| $\frac{1}{2}$ c. small red radishes        | 1 green pepper, shredded       |
| $\frac{1}{2}$ c. diced green onions        | 1 c. cabbage, shredded         |
| 3 fresh tomatoes, diced in eighths         | 2 c. diced raw carrots         |

Combine lightly with French or mayonnaise dressing and serve on lettuce leaves.

MRS. ELSIE PACE, Rehoboth Central Grange, Perry County

## HEALTH SALAD

- |                                 |   |
|---------------------------------|---|
| 1 pkg. lemon gelatine           | $\frac{3}{4}$ c. chopped dates              |
| $\frac{1}{2}$ pt. boiling water | $\frac{3}{4}$ c. celery cut in small pieces |
| $\frac{1}{2}$ pt. cold water    | 1 red apple unpared, diced                  |

Dissolve gelatine in boiling water, add cold water. When gelatine begins to set add other ingredients. Mold and chill. Makes six servings. Contains 845 calories.

MRS. FORREST BOND, Chester Grange, Geauga County

## HOMINY SALAD

- |                              |                               |
|------------------------------|-------------------------------|
| juice of 1 lemon             | pepper                        |
| $\frac{1}{3}$ c. brown sugar | 1 t. prepared mustard         |
| 1 t. salt                    | $\frac{1}{3}$ c. cream        |
| 1 t. celery seed             | 3 or 4 sweet pickles, chopped |
| 2 hard cooked eggs, chopped  | 8 or 10 crackers, rolled      |
| 1 medium onion, chopped      | 1 can hominy, drained         |

Use mixing bowl and add ingredients in order given. Garnish with lettuce and egg slices.

MRS. P. B. PHILLIPS, N. Robinson Grange, Crawford County

## MACARONI SALAD

- |                                       |                             |
|---------------------------------------|-----------------------------|
| 2 c. cooked salted macaroni           | mayonnaise                  |
| 1 c. diced celery                     | salt and pepper             |
| 1 c. cooked peas                      | cheese balls (grated cheese |
| $\frac{1}{4}$ c. shredded raw carrots | moistened with cream and    |
| 1 green pepper or pimento,            | shaped)                     |
| shredded                              |                             |

Chill macaroni, combine with vegetables and season to taste. Moisten with mayonnaise. Mix lightly. Serve on crisp lettuce leaf. Garnish with cheese balls. Serves eight.

BARTLETT GRANGE, Washington County

## MOLDED LIME SALAD

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1 pkg. lemon gelatine            | 1 pkg. lime gelatine              |
| 2 c. boiling water               | $1\frac{1}{2}$ c. boiling water   |
| 1 c. whipping cream              | 1 can crushed pineapple and juice |
| 2 pkg. Philadelphia cream cheese |                                   |

Let lemon mixture set in mold, then pour cooled lime mixture over. When ready to serve turn out on plate and garnish.

MRS. JOHN P. KELSER, Mantville Grange, Medina County

## ORANGE AND ONION SALAD

Slice oranges and onions. Serve on lettuce, with or without mayonnaise.

ESTELLA WALKER, Mile Branch Grange, Columbiana County

## PEAR SALAD

- |                 |                                      |
|-----------------|--------------------------------------|
| 6 pears         | $\frac{1}{2}$ c. broken walnut meats |
| 6 stalks celery | stoned olives, chopped               |
| mayonnaise      | lettuce leaves                       |
| salt and pepper |                                      |

Select well formed pears and cut off a bit of the broad end so that the pear will stand steadily on the plate. With a potato ball cutter remove the center, leaving enough of the pear to make a thick cup. Cut the celery into dice, add broken walnut meats and chopped olives and mix all together with mayonnaise, adding a pinch of salt and pepper. Fill the pear cups and serve on lettuce leaves.

MRS. B. J. FISCHER, Alexandria Grange, Licking County

## PEA SALAD

1 can drained peas  
1 can tuna fish

chopped celery to suit your  
favorite salad dressing

MRS. PAUL CRAIG, Greensprings Grange, Seneca County

## PEAR BASKET SALAD

6 pear halves  
2/3 c. crushed pineapple  
6 maraschino cherries

1 green mango  
lettuce

Place one pear half in lettuce leaf. Fill center with drained pineapple and chopped cherries. Cut strips of pepper and adjust for handle. Serve with your favorite fruit salad dressing. Very attractive and delicious. I have colored the pears pink with red fruit color. It is very pretty. Serves six.

MRS. AMY HEFFELFINGER, Ripley Grange, Holmes County

## PEACH BASKET SALAD

Drain canned peaches from the syrup and arrange on lettuce, one for each serving. Fill cavities with a mixture of chopped apple, celery and nut meats, moistened with salad dressing. Cut thin strips of celery from the ends of the stalks and insert in the peaches in the form of handles. Garnish with a spoonful of salad dressing and a cherry.

MRS. GLENN D. DUCKWALL, Just-A-Mere Grange, Montgomery County

## SHAMROCK SALAD

3 green peppers  
1/4 c. stuffed olives, chopped  
1/4 c. chopped nuts

1 c. cottage cheese  
6 pineapple rings

Combine cheese, olives and nuts. Cut peppers in rings and arrange on the pineapple slices. Fill with the cheese mixture. Serve with French dressing on lettuce leaves.

M. W. BINGHAM, Pattens Mills Grange, Washington County

## STUFFED GREEN PEPPER SALAD

3 large green peppers  
3 hard boiled eggs  
1/4 lb. pecan meats

1 sour pickle  
1/2 lb. grated American cheese  
boiled dressing

Wash peppers, cut off tops and clean out the centers. Force eggs, nut meats and pickle through the food chopper. Mix cheese with boiled dressing to make thick paste. Blend well together. Fill pepper cups with this mixture. Allow to chill thoroughly. Just before serving, slice crosswise with a sharp knife and arrange slices on lettuce with sliced tomatoes, top with additional dressing.

MRS. ARNOLD KNAPP, New London Grange, Huron County

## PINEAPPLE SALAD

1 can pineapple  
1 c. sugar  
2 T. flour

1 egg  
marshmallows  
nut meats

Drain off pineapple syrup and add water to make 1 pt. Beat egg, sugar and flour together. Add to syrup and boil until thick. Cool and pour over pineapple, marshmallows and nut meats.

MRS. JULIA NEEL, Decatur Grange, Brown County

### PINEAPPLE SALAD

1 c. marshmallows, cut in quarters      1 can pineapple, cut in small pieces

Mix together. When ready to serve pour over dressing prepared as follows:

1 c. pineapple juice (part water      3 T. sugar  
may be used)      1 egg, well beaten  
1 T. flour

Cook until thick and let cool before pouring over the pineapple and marshmallows.

MRS. ROY GEESLIN, Jefferson Grange, Brown County

### PINEAPPLE SALAD

Cover slices of pineapple with pineapple salad dressing, sprinkle with nut meats and top with red cherries.

MRS. B. S. KRANER, Pleasant Grange, Fairfield County

### PINEAPPLE NUT WHIP SALAD

1 pt. can shredded pineapple      ½ pt. whipping cream  
¾ c. white sugar      ½ c. nuts  
1 box lemon gelatine

Put sugar in pineapple and let come to boil. Remove from fire and stir in gelatine. Let cool and add nuts, whipped cream and fold in. Put in cool place. Serves eight.

RUTH POWELL

### FROZEN PINEAPPLE SALAD

1 pkg. Philadelphia cream cheese      1 small can crushed pineapple  
¼ c. salad dressing      ½ pt. whipping cream  
½ lb. marshmallows

Cream the cheese, add salad dressing and fold into whipped cream. Add marshmallows and pineapple and freeze five hours.

MRS. ALFRED FABER, Ham Grange, Erie County

### PINEAPPLE SALAD

1 can pineapple (large)      1 c. hickory nut meats or pecan  
2 oranges      ½ c. sugar  
10 marshmallows

#### Dressing

1 c. whipping cream      2 eggs  
2 T. flour      pinch of salt

Drain juice from pineapple and place the juice in double boiler. When hot, add sugar, flour, salt and eggs which have been beaten together. Cook until thick. Remove from fire and cool. Add pineapple, oranges and marshmallows, cut in small pieces. Whip the cream and fold into the pudding mixture. Pour over fruit. Add nuts and stir all together. This should stand a short time in a cool place so that the marshmallows will soften. This mixture is delicious if frozen and served on lettuce.

MRS. FRED WAGNER, Licking Valley Grange, Licking County

## PINEAPPLE CHEESE SALAD

- |                          |            |
|--------------------------|------------|
| 1 medium can pineapple   | 2 eggs     |
| 1 c. grated cream cheese | 2 T. flour |
| 1 c. chopped nut meats   |            |

Drain pineapple and cook juice with eggs and flour in double boiler until thick. Cool and add grated cheese, nuts and pineapple. Either crushed pineapple or diced slices may be used.

MRS. LEONA PETERS, New Weston Grange, Darke County

## POTATO SALAD

- |   |  |
|---|--|
| 1 qt. diced cold boiled potatoes                      | 1 small onion, cut fine                          |
| 4 sliced hard cooked eggs                             | 1/3 c. green peppers, cut                        |
| 1 c. celery hearts, cut, let stand in ice water       | 1 c. diced cucumbers                             |
| 1/2 c. thinly sliced radishes, let stand in ice water | 1 c. or more boiled salad dressing or mayonnaise |
|   | celery salt and onion seasoning                  |

Prepare in order given. Add a little paprika before serving. Mix thoroughly, chill and serve on crisp lettuce.

LATHAM GRANGE, Pike County

## SOUR CREAM POTATO SALAD

- |                         |                    |
|-------------------------|--------------------|
| 15 small potatoes       | 3 hard cooked eggs |
| 1 t. celery seed pepper | 1 onion            |
| 1 t. mustard            | 3 c. sour cream    |
| 1 t. salt               | 1/2 c. vinegar     |
|                         | 2 T. butter        |

Cook potatoes with skins until done. Dice. Mash the egg yolks while warm, with the mustard, and a little cream. Stir until smooth, heat the cream to boiling point, with the vinegar and butter, then add the egg mixture. Chop the onion and egg whites and add the potatoes. Pour the cream over and add seasoning. Stir well. Serve cold.

MRS. LULU MELICK, Perry County

## HOT GERMAN POTATO SALAD

- |  |                           |
|--|---------------------------|
| 6 medium potatoes                              | 1/3 c. vinegar            |
| 6 slices bacon, diced                          | 2 hard cooked eggs, diced |
| 1 medium onion, minced                         | 1 1/2 to 2 t. salt        |
| 5 to 6 frankfurters, skinned and thinly sliced |                           |

Boil the unpeeled potatoes until tender. Fry bacon until crisp. Remove from skillet and fry onion and frankfurters in fat. Peel and cut potatoes into 1/2 inch dice. Add frankfurters, bacon, vinegar, eggs and salt and mix well. Stir gently over low heat until all ingredients are thoroughly heated through. Serve on platter garnished with lettuce.

MRS. W. BRUGGEMAN, Jackson Grange, Wood County

## CREAMED SLAW

- |                       |                       |
|-----------------------|-----------------------|
| 1 small head cabbage  | 1 green pepper        |
| 3 T. granulated sugar | 1 c. sweet cream salt |
| 1/2 c. vinegar        |                       |

Chop cabbage and green pepper very fine. Dissolve sugar in sweet cream and combine with chopped vegetables in cold mixing bowl. Then stir in the vinegar. Salt to taste. Serves six to eight.

MRS. HARRY WEISS, Winesburg Grange, Holmes County

## RICE SALAD

- |                                |                          |
|--------------------------------|--------------------------|
| 3 c. cooked rice, cold         | marshmallows as desired  |
| 1 c. sugar                     | 1 can shredded pineapple |
| 1 c. cream, whipped if desired | little salt to taste     |

GEORGE WENDT, Locust Point Grange, Ottawa County

## SUNSHINE SALAD

- |                                     |                       |
|-------------------------------------|-----------------------|
| 1 c. finely shredded salad greens   | 1 t. sugar            |
| 1 c. grated raw carrot              | $\frac{1}{4}$ t. salt |
| 1 c. finely chopped, unpeeled apple | 2 T. lemon juice      |
| 1 c. finely chopped celery          | 2 T. orange juice     |

Have all ingredients cold. Toss lightly together and serve at once.

MAYFIELD GRANGE, Cuyahoga County

## TAPIOCA SALAD

Put into a rather large pan, 1 c. pearl tapioca, 6 c. cold water. Soak over night. In morning, add 4 c. brown sugar and bake  $\frac{3}{4}$  hour. Add any fruit combination such as:

- |                                     |  |
|-------------------------------------|--|
| 1 lb. grapes cut in half and seeded | $\frac{1}{2}$ can of pineapple cut in small pieces |
| 2 lb. bananas                       |  |

MRS. H. D. DOVE, Olivesburg Grange, Richland County

## JELLIED TOMATO SALAD

Boil together for 3 minutes, 1 pt. tomato juice, 1 onion slice. Strain and pour the hot juice over contents of 1 package lemon flavored gelatine. Stir until dissolved. When it begins to set, add 1 T. vinegar, 1 t. Worcestershire sauce,  $\frac{1}{2}$  c. finely chopped celery and  $\frac{1}{4}$  c. minced green pepper. Pour into molds and chill. Serve on lettuce with mayonnaise.

MRS. RALPH BROWN, Jackson Grange, Wood County

## 24 HOUR OR HEAVENLY SALAD

- |                                    |                              |
|------------------------------------|------------------------------|
| 1 sliced pineapple (or 1 can)      | 3 egg yolks                  |
| 1 can white cherries               | $\frac{1}{2}$ c. sugar       |
| 1 lb. white or red grapes          | $\frac{1}{3}$ c. sweet cream |
| 1 lb. marshmallows                 | juice of 1 lemon             |
| 1 small bottle maraschino cherries | 1 c. whipped cream           |

Make dressing of egg yolks, sugar, cream and lemon juice. Add whipped cream, then fruit. Allow to stand 24 hours before serving. One recipe used crushed pineapple, another omitted cherries or grapes. Sliced bananas or nuts may be used.

HELEN M. WALLACE, Licking County  
JESSIE R. GUSTIN, Lebanon Grange, Warren County  
MRS. IDA M. DAUGHERTY, Williamsburg Grange, Clermont County  
MRS. THEO. SIMONTON, Miami County  
CHRISTINE KILGORE, Union County

## SMILING SUE SALAD

Take pear halves and place rounded side up on a lettuce leaf. Cut carrots in thin strips and arrange at larger end for hair. Use raisins for eyes, a slice of pimento for mouth, a very thin piece of maraschino cherry or pimento for cheeks and make a small hole with very sharp pointed knife or ice pick for nose. Arrange a fringe of mayonnaise around small end of pear for collar.

LENA WHITE, Marathon Grange, Clermont County

## STUFFED TOMATO SALAD

Skin 6 or 8 small ripe tomatoes. Carefully remove pulp from stem ends, taking care not to break shells. Sprinkle inside and out with salt, invert and chill for  $\frac{1}{2}$  hour.

Soak 2 T. gelatine in 2 T. cold water. Dissolve over hot water and add 1 c. mayonnaise, beating thoroughly. To one-half of the dressing add 2 c. cold cooked salmon, tuna fish or any left over fish, 1 T. finely chopped pimento, a few grains salt and pepper and 2 T. lemon juice. Fill tomatoes with this mixture and with a pastry bag and tube make a mayonnaise rose on top of each tomato. Chill in refrigerator and serve on crisp lettuce with a garnish of watercress.

MRS. DALE HARROFF, Northwest Grange, Williams County

## SPRING SALAD

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| head lettuce broken in pieces     | 4 medium tomatoes, cut in eighths |
| 1 large cucumber, diced           | 1 green pepper, shredded          |
| 1 small bunch radishes, sliced    | carrot, diced                     |
| $\frac{1}{2}$ bunch celery, diced |                                   |

Mix in salad bowl lightly with a tart French dressing.

MRS. ELLIS R. LOWE, Royal Grange, Trumbull County  
MRS. HOMER BRECHECKER, Unity Grange, Columbiana County

## VEGETABLE SALAD

- |                        |  |
|------------------------|--|
| 2 c. cabbage, cut fine | 1 tomato, seeded and cut in small pieces |
| 2 c. celery            | $\frac{1}{2}$ cucumber, sliced           |
| 1 grated carrot        | 1 onion, cut fine                        |

Mix with salad dressing. Garnish with hard boiled eggs and asparagus tips.

MARGUERITE KAIL, Little Kyger Grange, Gallia County

## 24 HOUR SALAD

- |   |  |
|---|--|
| 5 slices pineapple (cut in pieces)        | 1 lb. white or red grapes, seeded and halved |
| 16 marshmallows (small pieces)            |  |
| $\frac{1}{2}$ c. pecan or other nut meats | 1 can red cherries                           |

Mix all together and cover with dressing. Serve on lettuce leaves. Let stand in refrigerator 24 hours.

MARIAN BROWN

## VEGETABLE AND FRUIT SALAD

- |                         |                                   |
|-------------------------|-----------------------------------|
| 1 c. shredded cabbage   | $\frac{2}{3}$ c. shredded carrots |
| 1 c. shredded pineapple | salt                              |
| 1 c. diced apples       | salad dressing                    |

Combine ingredients, mix lightly. Chill. Serve on crisp lettuce leaves.

ELIZABETH HENDERSON, New Reading Grange, Perry County

## WALDORF SALAD

- |                     |                                    |
|---------------------|------------------------------------|
| 2 c. diced apples   | $\frac{1}{2}$ c. chopped nut meats |
| 1 c. chopped celery | 1 banana, chopped (optional)       |

Mix lightly with good mayonnaise.

MRS. FRANK M. COPPESS, Jackson Grange, Darke County  
AETNA GRANGE, Fulton County

## JELLIED WALDORF SALAD

1 pkg. lemon gelatine	1 c. diced celery
1 pt. hot water	1 c. diced apples
4 t. vinegar	$\frac{1}{4}$ c. broken pecan meats
$\frac{1}{2}$ t. salt	$\frac{1}{4}$ c. mayonnaise

Dissolve gelatine in hot water. Add vinegar and  $\frac{1}{4}$  t. salt. Chill until slightly thickened. Season celery and apples with  $\frac{1}{4}$  t. salt, fold into slightly thickened gelatine. Add pecans. Add to mayonnaise, mixing well. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with additional mayonnaise, if desired. Serves six.

LUCILE HAWKINS, Dublin Grange, Mahoning County

## WATER LILY SALAD

Place a lettuce leaf on a salad plate. Cut a small piece of the largest end off a pickled egg so it will stand. Cut the white of the egg at the small end three or four times so that the yolk looks something like a water lily. Place the egg on the lettuce leaf and put a little salad dressing beside the egg.

ALICE WILES, Congress Grange, Wayne County

## SALAD DRESSING

### CREAM CHEESE-TOMATO DRESSING

1 pkg. cream cheese	$\frac{3}{4}$ c. salad dressing
2 t. lemon juice	$\frac{1}{2}$ c. condensed tomato soup
$\frac{1}{2}$ t. salt	

Cream the cheese and to it add the lemon juice and the salt. Blend in the salad dressing or the mayonnaise and the condensed tomato soup. Delicious with vegetables, fruit or green salads.

MARY SMITH, Compromise Grange, Shelby County

### CUCUMBER WHIPPED CREAM SAUCE

$\frac{1}{2}$ c. cucumber	1 T. vinegar
$\frac{1}{2}$ c. whipping cream	$\frac{1}{4}$ t. salt

Chop cucumbers and drain in cheesecloth bag. Whip cream. Add seasoning and vinegar, and combine with cucumber. Very good.

OAK VALLEY GRANGE, Pike County

### FRUIT SALAD DRESSING

$\frac{1}{4}$ c. pineapple juice	1 T. flour
$\frac{1}{4}$ c. orange juice	3 T. water
juice of $\frac{1}{2}$ lemon	2 eggs (yolks will do)
$\frac{1}{4}$ c. sugar	$\frac{1}{2}$ c. whipped cream

Scald fruit juice. Mix sugar and flour. Add cold water and mix to a smooth paste. Add beaten eggs and stir in fruit juice slowly. Cook in double boiler, stirring constantly until it thickens. When cool add whipped cream.

MRS. ALBERTA LANG, Atwater Grange, Portage County

### FRUIT SALAD DRESSING

3 egg yolks	3 T. lemon juice
3 T. sugar	3 t. whipped cream (either sweet or sour)
$\frac{1}{2}$ t. salt	

Cook until thick. Before serving add 1 pint of whipped cream. Serves twelve or fifteen.

MRS. THOMAS GRAHAM, Crawfis Grange, Fairfield County

## FRENCH SALAD DRESSING

- |                   |                             |
|-------------------|-----------------------------|
| 1 c. oil          | 2 t. grated onion           |
| 1 can tomato soup | 1 t. Worcestershire sauce   |
| 1 c. vinegar      | ½ t. lemon juice            |
| 1/3 c. sugar      | pinch salt and paprika      |
| ½ t. dry mustard  | clove of garlic, if desired |

Pour all ingredients in mason jar and shake well.

TWINSBURG GRANGE, Summit County

## LEMON SAUCE

Grate rind of 1 lemon, add scant T. water and juice and heat. Pour over 1 well beaten egg. Beat good, return to fire in double boiler and add ½ c. sugar, stir constantly and cook until thick like honey. Place in jar or glass, will keep indefinitely. When ready to use, mix with whipped cream and use as a sweet dressing on fruits. Is good on apple, grape or celery salad. It is delicious.

MRS. IDEN BAILEY, Payne Grange, Paulding County

## PINEAPPLE SALAD DRESSING

- |                                  |                               |
|----------------------------------|-------------------------------|
| juice from 1 large can pineapple | 2 T. sugar (or more to taste) |
| 2 T. vinegar                     | 1 T. flour                    |

Boil five minutes. Let cool.

MRS. B. S. KRANER, Pleasant Grange, Fairfield County

## HORSERADISH SAUCE

Whip one-half pint cream until stiff. Add 1 T. powdered sugar and ½ t. paprika. Then add as much horseradish and salt as suits your taste. This is delicious served with all kinds of meats, especially meat loaf.

MRS. L. V. BOWERS, Norton Grange, Summit County

## MAGIC SALAD DRESSING

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| ¼ c. lemon juice                  | ¼ c. salad oil or melted butter |
| 2/3 c. Eagle Brand condensed milk | ½ t. salt                       |
| 1 egg yolk, unbeaten              |                                 |

Put ingredients in pint jar in order listed. Close jar and shake for two minutes. Store in cool place or refrigerator and use as needed, thinning with cream if desired thinner.

JACKSON GRANGE, Union County

## SWEDISH SALAD DRESSING

- |                  |               |
|------------------|---------------|
| 1 pt. sour cream | 1 egg         |
| 1 T. flour       | pinch mustard |
| 3 T. vinegar     | salt          |
| 3 T. sugar       |               |

Beat together and boil until thick.

MRS. C. A. ALEXANDER, Hickory Tree Grange, Lorain County

## HOME SALAD DRESSING

- |              |                |
|--------------|----------------|
| 3 T. flour   | 1½ c. water    |
| 1 t. mustard | 1 c. vinegar   |
| 1 t. salt    | 3 eggs, beaten |
| ½ c. sugar   |                |

Mix dry ingredients, add water, vinegar and eggs. Cook in double boiler until thick. Thin with sour or sweet cream. Makes one quart which can be stored in a mason can and kept indefinitely.

MANELLA MORELAND, Milford Grange, Knox County

### SOUR CREAM SALAD DRESSING

Mix together  $\frac{1}{2}$  c. sugar, 3 t. salt and 3 t. mustard. Add 2 c. sour cream, 1 c. vinegar and 4 well beaten eggs. Cook in double boiler until thick.

SENECA County

### FLUFFY WHITE DRESSING

- |                                 |                        |
|---------------------------------|------------------------|
| 1 T. cornstarch or flour        | $\frac{1}{2}$ c. cream |
| 2 T. powdered sugar             | 1 T. vinegar           |
| $\frac{1}{4}$ t. mustard        | 1 T. lemon juice       |
| $\frac{1}{4}$ t. salt           | 3 T. melted butter     |
| $\frac{1}{8}$ t. white pepper   | 3 egg whites, beaten   |
| $\frac{1}{2}$ c. cream, whipped |                        |

Mix all dry ingredients in top of double boiler, add  $\frac{1}{2}$  c. of cream and stir until smooth. Add vinegar and lemon juice, place over boiling water and cook until thick. Add the melted butter and cook five minutes longer, remove from fire and when nearly cool fold in egg whites. Place in a cool place and before folding into salad, add the whipped cream.

MRS. HELEN STILL, Neelysville Grange, Morgan County

### SALAD DRESSING

Use  $\frac{3}{4}$  c. sugar, 1 t. salt, 1 t. mustard, 1 heaping t. flour, mix well and add 2 eggs. Mix well, then add  $\frac{1}{2}$  c. water and  $\frac{1}{2}$  c. vinegar. Cook until thick, thin with cream. This may be made using just yolks of eggs.

MRS. H. A. CATON, Oak Grove Grange, Coshocton County

### VELVET SALAD DRESSING

- |                        |                 |
|------------------------|-----------------|
| 1 egg                  | 1 t. salt       |
| $\frac{1}{2}$ c. sugar | 4 T. vinegar    |
| 2 T. flour             | 1 c. cold water |
| 1 t. prepared mustard  |                 |

Beat egg well, add dry ingredients, vinegar and water. Cook in top of double boiler until thick. Remove from fire and beat in 3 T. butter. This dressing may be mixed with whipped cream. Excellent without.

MRS. WALTER WHITE, Highland Grange, Highland County

### SALAD DRESSING

- |                              |              |
|------------------------------|--------------|
| 3 t. sugar                   | 1 egg        |
| $\frac{1}{4}$ t. mustard     | 3 T. vinegar |
| $\frac{1}{2}$ t. celery salt | 1 T. butter  |
| few grains pepper            | 1 T. water   |

Mix dry ingredients, add egg and beat. Add remaining ingredients and cook in double boiler until thick. Thin with cream.

MRS. CLARA ALLEY, Scioto Valley Grange, Scioto County

### BOILED DRESSING

- |                        |  |
|------------------------|--|
| 2 T. flour             | 2 egg yolks  |
| $\frac{1}{2}$ c. sugar | 2 t. mustard   |
| 1 t. salt              | $\frac{1}{2}$ c. vinegar                                       |
| $\frac{1}{2}$ c. milk  | $1\frac{1}{2}$ c. milk and $\frac{1}{2}$ c. water or all water |

Mix dry ingredients, add milk. Mix yolks, mustard and vinegar. Beat well and add to first mixture. Add milk and water and cook twelve minutes.

MRS. HAROLD RICHARDS, Wolf Creek Grange, Hardin County

# SANDWICHES

*"It's the filling in the sandwich that turns bread into an eagerly sought food."*

★ ★ ★

## BANANA SANDWICH LOAF

Cream  $\frac{1}{4}$  c. shortening and  $\frac{3}{4}$  c. sugar, add 1 well beaten egg and stir in  $\frac{2}{3}$  c. of mashed or 2 whole bananas. Sift  $\frac{1}{2}$  t. baking powder,  $\frac{1}{2}$  t. soda,  $\frac{1}{4}$  t. salt in 2 c. flour, 3 T. sour milk,  $\frac{1}{2}$  c. chopped nuts. Bake in slow oven 1 hour.

MARTHA MILLER, Columbian Grange, Richland County

## BARBECUE SANDWICH

1 lb. hamburger

1 can tomato soup

Fry hamburger until light brown, pour over tomato soup. Let simmer until it thickens. Serve hot on buns.

GRACE STEWART, Gilboa Grange, Putnam County

## BARBECUE SANDWICH

1 lb. bacon

$\frac{1}{2}$  t. paprika

3 lbs. hamburger

1 green pepper

$\frac{1}{2}$  c. onion

celery if you like it

1 can tomato soup

Fry bacon and onions, then add hamburger and fry until brown, add the other ingredients. Simmer for 2 or 3 hours.

MRS. GEORGE SIEGEL, Oxford Grange, Erie County

## STEAK SANDWICH BARBECUE

2 lbs. hamburger

dash of pepper

1 t. salt

$\frac{1}{3}$  c. sweet milk

Mix these ingredients, shape into patties and place in a shallow dripping pan or skillet, greased. Cook until partly done, then add the following sauce:

$\frac{1}{4}$  c. butter

2 T. catsup

2 T. Worcestershire sauce

1 onion, chopped

1 t. vinegar

6 slices buttered toast

1 t. sugar

Finish frying or broiling the patties, basting with the hot sauce frequently. Remove patties and place on slices of toast. Thicken the remaining sauce with 4 level T. flour, rubbed to a smooth paste with water, and when done pour over patties on toast.

PLEASANT GRANGE, Putnam County

## CHICKEN SANDWICH FILLING

Cook 2 pounds chicken until about half done, then add one small onion and 2 T. celery leaves. When chicken is well done remove from bones and grind. Put 2 c. milk in pan and bring to boil and add 3 T. flour mixed with 1 c. cold milk. Add salt, season rather high with pepper and cook until it forms a sauce. Pour over ground chicken. This makes about 5 dozen sandwiches. Do not put onion and celery leaves in ground chicken.

MRS. ALICE STALEY, Liberty Grange, Hardin County

## EGG AND CELERY SANDWICH

- |                         |                   |
|-------------------------|-------------------|
| 4 hard cooked eggs      | ¼ c. diced celery |
| 2 dill pickles, chopped | 1 T. minced onion |
| 1 T. vinegar            | 3 T. mayonnaise   |
| salt and pepper         |                   |

Separate egg yolks and chop egg whites. Combine with celery, pickles and onion. Mash egg yolks, add vinegar. Combine with first mixture. Moisten with mayonnaise to make filling between buttered slices of white bread.

MRS. CLATUS DULL, Wayne Trail Grange, Darke County

## EXCELLENT SANDWICH

- |                  |                        |
|------------------|------------------------|
| ¼ lb. dried beef | 3 eggs                 |
| ¼ lb. cheese     | 1 c. strained tomatoes |

Grind beef and cheese, add beaten eggs and tomato. Boil 5 minutes, stirring constantly.

MRS. JAMES MUCKLEY, Highland Grange, Summit County

## HOT MEAT SANDWICH

- |             |             |
|-------------|-------------|
| 3 lbs. pork | 3 lbs. veal |
|-------------|-------------|

Cook until tender, grind. Take broth, add ½ pound butter. Let get good and hot, then thicken with 1 c. cracker crumbs, salt, pepper. Makes about 60 sandwiches. Use buns.

MRS. RAY SPANGLER, Farmer Grange, Defiance County

## HOT SANDWICH

Cook 1 pound sausage with 2 t. onion until done. Drain off all fat, pour over meat in skillet, 6 eggs well beaten, with salt and pepper to taste. Cook slowly and put between sandwiches and serve.

MRS. STANLEY SEAL, Center Grange, Monroe County

## HOT SANDWICH SPREAD

- |                 |                       |
|-----------------|-----------------------|
| 1 lb. hamburger | 1 stalk celery, diced |
| 1 onion, minced | 1 pt. tomatoes        |

Brown onion and meat, add celery, seasoning and tomatoes, boil together. Serve on toast or bread.

MRS. M. O. BABCOCK, Carlisle Grange, Lorain County

## SANDWICH FILLING

- |                    |                       |
|--------------------|-----------------------|
| 1 lb. ham          | 1 can pimentos        |
| ¾ lb. cream cheese | 3 sour pickles        |
| 3 hard cooked eggs | onions to suite taste |

Grind through a food chopper and mix with mayonnaise. Will make from 25 to 35 sandwiches, according to how thick spread.

MRS. THURMAN F. SELF, Progressive Grange, Marion County  
MILDRED ELSNER, Compromise Grange, Shelby County  
RUTH SHAFER, Franklin Grange, Brown County

## PIMENTO CHEESE

- |                     |                         |
|---------------------|-------------------------|
| ½ lb. cream cheese  | 2 or 3 hard boiled eggs |
| 1 small can pimento |                         |

Put all through food chopper. Put ½ cup vinegar in pan on stove and add the following:

- |            |           |
|------------|-----------|
| 4 T. sugar | 1 egg     |
| 1 T. flour | ½ c. milk |
| 1 t. salt  |           |

Boil until thick and add to above.

MRS. J. W. CRABS, East Springfield Grange, Jefferson County

## OPEN SANDWICH

Put equal measures of raisins and nuts through meat chopper, moisten to a paste with cream. Spread on buttered bread that has been cut in strips or fancy shapes. Decorate each with a nut half or a cherry.

MRS. BIRDA FLISCHEL, Clermont Grange, Clermont County

## PORK SANDWICH

2 lbs. pork shank  
2 eggs, well beaten

1 c. fine cracker crumbs, scant  
salt and pepper

Cook pork and grind through food chopper, add eggs, crumbs and seasoning. Moisten with meat broth to consistency of cake batter. Pour into greased baking dish and bake in moderate oven until firm and browned. When cool spread between white bread.

MRS. JOHN PORTER, Coshocton County

## RIBBON SANDWICH

Remove crusts from loaf of sandwich bread. Cut lengthwise in four slices. Butter first slice and cover with chicken salad. Butter second slice and cover with crisp finely cut lettuce and chopped pickles mixed with mayonnaise. Spread third slice with butter and cover with a mixture of hard boiled eggs and pimento. Spread fourth slice with butter and place on top. Fold loaf in damp towel and let stand several hours. When ready to serve, spread cream cheese, moistened with cream over entire loaf and sprinkle with chopped nuts. Cut in slices and serve.

MRS. CARL ABBOTT, Montville Grange, Medina County

## ROLLED SANDWICH

Slice fresh bread as thin as possible. Remove crusts. Spread with a bright filling of jelly or cream cheese. Roll the sandwich like a jelly roll. Tie each sandwich with a piece of narrow ribbon.

DOROTHY JEAN MANSPEGER, Sarahsville Center Grange, Noble County

## SANDWICHES

Mix peanut butter and strained honey, half and half for good sandwiches.

MRS. C. L. MIZNER, Hartford Grange, Trumbull County  
MR. RAY STARLIN, Atwood Grange, Carroll County

## THREE GOOD COMPANION SANDWICHES

### Pineapple and Cheese

One c. cottage cheese mixed with  $\frac{1}{2}$  c. shredded pineapple.

### Nut and Raisins

One c. raisins chopped,  $\frac{1}{2}$  c. nuts chopped, mixed with a small amount of salad dressing.

### Ham Paste

Grind 2 c. ham and mix with 2 chopped hard cooked eggs and 1 large dill pickle, chopped, salt and pepper to taste, salad dressing to spread.

ALICE WEBER, Tremont Grange, Clark County

## SANDWICH FILLING

Peanut butter and chopped dates mixed with mayonnaise.

DAISY MARCH, Streetsboro Grange, Portage County

## SANDWICH SPREAD

Boil 12 eggs until hard. Remove from shell while hot and mash. Add one 3 oz. package of Philadelphia cream cheese. Mash again, then stir in  $\frac{1}{2}$  c. favorite salad dressing, a little salt. Excellent spread for sandwiches.

MRS. JEWER, Hiram Grange, Portage County

## SANDWICH FILLING

- |                     |              |
|---------------------|--------------|
| 1 large sweet onion | 1 lb. cheese |
| 12 sweet pickles    | 1 lb. nuts   |

Grind these ingredients and moisten with mayonnaise.

MRS. E. F. KNESTER, Jackson Grange, Darke County

## SANDWICH FILLING

- |                       |                                |
|-----------------------|--------------------------------|
| 2 c. meat, ground     | $\frac{1}{2}$ c. tomato catsup |
| 1 small onion, ground | 6 hard cooked eggs, chopped    |

To meat, any kind, add catsup, onion and eggs and enough meat broth or water to make right consistency to spread. Can use  $\frac{1}{4}$  c. prepared mustard instead of catsup and a chopped pickle.

CARRIE MORRISON, Columbia Grange, Meigs County

## SANDWICH FILLING

Thoroughly mash baked beans, add finely chopped pickle to suit taste. Mix with mayonnaise dressing until a good spreading consistency. Use as a filling for buttered brown bread sandwiches.

ETHEL EDWARDS, Hillgrove Grange, Darke County

DAISY MARCH, Streetsboro Grange, Portage County

## PIMENTO SPREAD

- |  |                            |
|--|----------------------------|
| 1 t. flour                                   | $\frac{1}{2}$ c. vinegar   |
| $\frac{1}{2}$ c. sweet milk                  | 1 T. sugar                 |
| 1 egg, beaten                                | 1 t. salt                  |
| $\frac{1}{2}$ lb. cream cheese, chopped fine | 2 hard cooked eggs, minced |
|  | 1 can pimientos            |

Mix flour, milk and egg. Cook until thick. Add vinegar, sugar, salt and cheese. Cook until smooth, then take from fire and add eggs and pimientos.

MRS. O. T. ALBAUGH, Wintersville Grange, Jefferson County

## SANDWICH SPREAD

- |  |                                   |
|--|-----------------------------------|
| 6 ripe pimientos, ground               | $\frac{1}{2}$ c. prepared mustard |
| 2 small onions, ground                 | $\frac{1}{2}$ t. salt             |
| $\frac{1}{2}$ c. sugar                 | $\frac{1}{2}$ c. vinegar          |
| $\frac{1}{2}$ c. butter or 1 c. cheese |                                   |

Cook together 15 minutes 2 T. flour mixed with enough water to make thin paste, add other ingredients and cook 5 minutes longer.

MRS. VELMA B. SPENCER, Beech Grove Grange, Morgan County

## PIMENTO CHEESE SANDWICH SPREAD

- |                                  |                        |
|----------------------------------|------------------------|
| 1 can pimientos                  | 2 hard boiled eggs     |
| $\frac{1}{2}$ lb. or more cheese | $\frac{1}{8}$ t. salt  |
| small onion if desired           | dash of cayenne pepper |

Grind all together and add mayonnaise dressing to spread nicely. Apples may be ground with cheese and pimento, leaving out onion and cayenne pepper.

MRS. MARY STAMM, Marathon Grange, Clermont County

## MARSHMALLOW FRUIT SANDWICH

Equal quantities of seedless raisins, stoned dates and peanuts put through food chopper, mix to a paste with marshmallow filling made by melting in double boiler. Spread between slices of graham bread.

CLINTON GRANGE, Wayne County

## SANDWICH SPREAD

- |                             |                    |
|-----------------------------|--------------------|
| 1 lb. bologna               | ½ lb. cream cheese |
| ½ doz. boiled eggs          | 1 onion            |
| 1 small jar sandwich spread |                    |

Grind bologna, eggs, cheese and onion together. Add sandwich spread. Makes a large amount.

MRS. EVERETT STEVENS, Union Grange, Richland County

## BARBECUE RELISH

- |                    |           |
|--------------------|-----------|
| 12 green pimientos | 8 carrots |
| 4 red pimientos    | ½ c. salt |
| 2 heads cabbage    |           |

Let stand 1 hour. Drain, then add:

- |               |                         |
|---------------|-------------------------|
| 6 c. sugar    | 1 t. celery seed        |
| 3 pt. vinegar | 1 t. white mustard seed |

MRS. O. L. ARMSTRONG, Scioto Grange, Jackson County

## SANDWICH FILLING

- |  |                  |
|--|------------------|
| 6 each red, yellow and green pimientos | 6 cucumbers      |
| 6 green tomatoes                       | 2 bunches celery |
|  | ½ c. salt        |

Grind, add ½ c. salt and let stand an hour. Drain, add 1 qt. vinegar and cook 15 minutes.

## DRESSING

- |                  |                       |
|------------------|-----------------------|
| 3 c. white sugar | 1 c. prepared mustard |
| 1 c. flour       | 1 t. turmeric         |
| 2 c. vinegar     | 1 t. salt             |

Add to vegetables and cook five minutes more. This will keep in jars covered with paraffine.

MRS. JAMES CULLER, Shiloh Grange, Richland County

## SANDWICH SPREAD

- |                                    |               |
|------------------------------------|---------------|
| 1 lb. butter                       | 2 c. sugar    |
| 2 doz. mangoes, part red and green | 1 pt. mustard |
| 8 medium sized onions              | 8 t. salt     |
| 2 c. vinegar                       | 8 t. flour    |

Grind mangoes and drain. Grind onions and save broth. Cook hard for 20 minutes, then can.

MRS. E. W. PENCE, Houston Grange, Shelby County

# PUDDINGS AND DESSERTS

*"The proof of the pudding is in the eating thereof."*

"Milk is milk whether drunk from a cup or eaten with a spoon as rice pudding or delicate pink junket."

MARY SWARTZ ROSE



## ORANGE COMPOTE

Take oranges of medium size,  
The peel remove, I pray;  
From each a round cut from one end  
And scoop the seeds away.  
Fill up the little cups thus formed  
With strawberry preserve—  
That flavor mixed with orange juice  
Is more than most deserve.

Then top each orange with whipped cream  
A cap all soft and white,  
Made up of puffs, while for rosettes  
The strawberries gleam bright.  
On separate plates the fruit then serve  
With lady fingers slim,  
And I've no doubt the King would say  
The dish was fit for him.

MRS. C. B. DAWSON, Old Glory Grange, Lorain County

## APRICOT DESSERT

1 pkg. lemon gelatine	½ c. sugar
2 egg whites, beaten stiff	1 c. apricot juice with the gelatine
1 c. apricots, crushed	

When firm, add the beaten egg whites and whip together. Cover with whipped cream.

MRS. T. H. ZELLARS, Maple Grove Grange, Hancock County

## APPLE FRITTERS

1 c. sweet milk	2 well beaten eggs
2 c. flour	1 T. sugar
1 heaping t. baking powder	pinch salt

Make batter and throw in about 1 c. or more of apples sliced thin. Drop by tablespoon in boiling fat and fry to a light brown. Serve with cream, powdered sugar or syrup. Delicious for luncheons or late suppers.

MARK ATCHLEY, Marathon Grange, Clermont County

## APPLE CRISP PUDDING

4 c. apples	½ c. water
1 t. cinnamon	1 c. sugar
7 T. butter	¾ c. flour, cake or pastry

Peel, core and slice apples. Butter casserole, add apples, pour over the water. Work together sugar, cinnamon, flour and butter with finger tips until crumbly. Spread over top the apple mixture, then bake uncovered. Serve while warm with whipped cream. Temperature 375° F. Baking time 45 to 60 minutes.

MRS. DAN LOWER, Muskingum Valley Grange, Coshocton County

## CARROT AND APPLE PLUM PUDDING

1 c. chopped raw carrots	1 t. nutmeg
1 c. tart raw apples	1 t. cinnamon
½ c. melted butter	½ t. salt
1 c. sugar	½ t. soda
1 c. flour	1 t. baking powder
	1 c. chopped raisins

Steam 2½ hours. Serve with cream or hard sauce.

MRS. IDEN BAILEY, Payne Grange, Paulding County

## APPLE CRUMB PUDDING

4 apples	1 c. flour
½ c. butter	1/3 c. nut meats (optional)
1 c. brown sugar	

Grease a baking dish and slice apples into it. Cream butter and sugar together. Work in flour until mixture resembles coarse crumbs. Spread over apples, bake in hot oven 400° F. for 10 minutes, then reduce the heat to 325° F. and continue baking until apples are tender, about 20 minutes. Serve plain or with foamy sauce.

ELSIE McNISH, Claridon Grange

## CARAMEL SPONGE

Dissolve one package granulated gelatine in ½ c. cold water. Let 1½ c. brown sugar and 1 c. boiling water simmer for five minutes. Add the gelatine and the syrup together and set in a cool place to jell. Whip 1½ c. cream until it stands in peaks, then fold it into the jell and pour in a mold. Put back in a cool place.

MRS. DORSTEN, Montezuma Grange, Mercer County

## CRUMB PUDDING

Use 1 c. granulated sugar, ½ c. butter and 3 c. flour. Crumb these three ingredients until dry, then take out 1 c. of crumbs and to amount that is left add 3 t. baking powder, and flavoring (nutmeg is good), 1 pint milk. Bake in loaf or square cake pan with the cup of crumbs on top. Serve the following sauce.

Use 1 T. cornstarch, dissolved in cold water, ½ c. butter, ½ c. sugar, flavoring. Add enough boiling water to dissolve well, and boil until desired thickness. May have to add water as this boils. Serve hot on cakes.

MISS IDA MARCH, West Newton Grange, Allen County

## ORANGE SAUCE

¼ c. butter	1 T. lemon juice
1 T. flour	½ c. water
½ c. sugar	2 T. orange juice, little grated rind

Melt butter, add flour, stir until smooth, add sugar, stir, add water, and cook until it thickens. Add fruit juices and rind.

NINA SMITH, Monroe County

## CARAMEL SAUCE

1 c. brown sugar	1 c. boiling water
2 T. flour	vanilla
1 T. butter, heaping	

Mix above ingredients and stir in water and cook well. Fruit may be added if desired.

MRS. C. A. LEHMAN, Canaan Grange, Wayne County

## CHERRY PUDDING

- |  |                    |
|--|--------------------|
| 1 c. sugar                             | 2 c. cherries      |
| 1 c. sweet milk                        | 1 c. sugar         |
| butter size of an egg                  | small lump butter  |
| 2 t. baking powder                     | 2 c. boiling water |
| flour, little stiffer than cake batter |                    |

Pour into a shallow pan the first mixture. Cover batter with the mixture of cherries, sugar, butter and water. Bake  $\frac{3}{4}$  of an hour.

MRS. G. E. LADD, Ravenna Grange, Portage County  
VIRGINIA THOMPSON, Bloomingdale Grange, Jefferson County  
MRS. W. G. TAYLOR, Sponseller Grange, Stark County  
HELEN EISENHAEUER, Margaretta Grange, Erie County  
LOUISE LINN, Oxford Grange, Erie County  
LOUISE SHARP, Kipton Grange, Lorain County  
MRS. J. O. PETERSON, Straw Camp Grange, Carroll County

## CHERRY PUDDING

- |                    |                                 |
|--------------------|---------------------------------|
| 1½ c. flour        | ½ c. milk                       |
| 2 t. baking powder | 1 egg                           |
| ½ t. salt          | 3 T. melted butter              |
| ¼ c. sugar         | 2 c. cherries (fresh or canned) |

Sift the dry ingredients together. Beat the egg, add the milk. Add this slowly to the dry ingredients. Add melted butter. Put cherries, drained, in a greased pudding pan. Pour batter over and bake in a moderate oven 325° to 350° F. until done. Serve with cherry sauce or cream.

### Cherry Sauce

- |                           |             |
|---------------------------|-------------|
| 1½ c. juice from cherries | 1½ T. flour |
| 1 T. butter               |             |

Mix flour and butter to a smooth paste. Add to juice and cook five minutes. If juice is too sour add sugar. Serve hot over the pudding.

MRS. A. H. PETTIT, Hartford Grange, Trumbull County  
ANNA GROVE, Auburn Grange, Crawford County

## CHERRY PUDDING

- |                              |                    |
|------------------------------|--------------------|
| 1 egg                        | 1 c. milk          |
| 1 T. butter                  | 3 t. baking powder |
| ½ c. sugar                   | 1 c. cherries      |
| flour to make a stiff batter |                    |

Fold in cherries. Bake in a moderate oven. Serve with sugar and cream. This may also be steamed.

LILLIE HOUSTON, Green County

## BAKED CHOCOLATE PUDDING

- |                    |                           |
|--------------------|---------------------------|
| 1 c. flour         | ½ c. milk                 |
| ¼ t. salt          | 2 T. melted butter        |
| ¾ c. sugar         | 1 t. vanilla              |
| 2 t. baking powder | ½ c. nut meats (optional) |
| 1½ T. cocoa        |                           |

Sift together flour, salt, sugar, baking powder and cocoa. Add milk, melted butter, vanilla and nut meats if desired. Cover with  $\frac{1}{4}$  c. brown sugar, 1 scant T. cocoa, but do not stir, just add 1 c. water and bake in a moderate oven about 45 minutes.

MRS. FLOYD WHITE, Weaver Grange, Knox County

## BLANC MANGE (CHOCOLATE)

- |                   |                 |
|-------------------|-----------------|
| 1 c. scalded milk | 1½ T. hot water |
| 2½ t. cornstarch  | 2 T. cocoa      |
| ¼ c. sugar        | 2 egg whites    |
| ½ t. salt         | ½ t. vanilla    |
| ½ c. cold milk    |                 |

Pour hot water over cocoa and stir until smooth. Add hot milk. Stir in cornstarch, sugar and salt that has been mixed with cold milk. Stir until thick. Cook over hot water for 20 minutes. Remove from fire and add stiffly beaten egg whites and flavoring.

TWILA PENNOCK, Stillfork Grange, Carroll County

## DATE PUDDING

- |                           |                    |
|---------------------------|--------------------|
| 2 eggs, well beaten       | 1 c. chopped nuts  |
| ½ c. sugar                | 1 t. baking powder |
| 1 T. flour—more if needed | pinch salt         |
| 1 c. chopped dates        |                    |

Bake as cake and serve with whipped or plain cream.

MRS. LOUIS J. TABER

## CHOCOLATE PUDDING

- |             |                    |
|-------------|--------------------|
| 1 c. sugar  | ½ c. milk          |
| 1 T. butter | 1 heaping c. flour |
| 1 egg       | 1 t. vanilla       |
| 2 T. cocoa  |                    |

Steam one-half hour in six cups.

### Sauce

- |                        |                       |
|------------------------|-----------------------|
| butter size of hen egg | 2 T. flour, let brown |
| 1 c. sugar             | ½ c. milk             |

MRS. MINNIE McELDERY  
MRS. F. SMITH, Huron Grange, Erie County

## BAKED CUSTARD

- |                           |                |
|---------------------------|----------------|
| 3 eggs, beaten very light | dash of nutmeg |
| 1/3 c. sugar              | pinch of salt  |
| 3 c. milk                 |                |

Add sugar, salt, nutmeg and milk to well beaten eggs. Bake in a pan of water in a slow oven.

MRS. CLINT TAYLOR, Massie Grange, Warren County

## DELICIOUS DESSERT

- |                       |                          |
|-----------------------|--------------------------|
| ¼ lb. English walnuts | 1 t. baking powder       |
| ¼ lb. dates           | 2 T. fine bread crumbs   |
| ½ c. sugar            | 3 eggs beaten separately |

Put fruits, nuts, bread crumbs, sugar and baking powder in a bowl and add eggs. Bake 20 minutes in layer tin. Break up and pile in dishes, serve with whipped cream. Serves twelve.

STELLA HINES, Townsend Grange, Huron County

## GLORIFIED RICE

- |                          |                         |
|--------------------------|-------------------------|
| 1 c. cooked rice, cooled | marshmallows            |
| 1 can crushed pineapple  | enough sugar to sweeten |
| ½ c. nut meats           | whipped cream           |

ALMA LINKER, Elmore Grange, Ottawa County

## GLORIFIED RICE

2 c. boiled rice (chilled)  
1 can pineapple  
 $\frac{3}{4}$  c. sugar

1 box gelatine (strawberry)  
1 pt. whipped cream

Dissolve gelatine in pineapple juice and water to make 1 pint. Add sugar when mixture begins to thicken. Whip with a wire egg beater until nearly white, beat in pineapple cut in small pieces, (crushed pineapple may be used), add the chilled rice. Fold in whipped cream. Mold in cups. Serve with whipped cream topped with a cherry.

MRS. L. L. KELLER, C. G. Williams Grange, Meigs County

## PUMPKIN CUSTARD

3 c. cooked pumpkin  
1 c. sugar  
 $1\frac{1}{2}$  t. cinnamon  
1 t. nutmeg

1 heaping T. cornstarch  
2 eggs  
2 c. top milk or 1 c. milk and  
1 c. cream

Mix sugar, salt, spices and cornstarch and add to pumpkin. Separate eggs, add beaten egg yolks to mixture, then milk and last fold in beaten egg whites. Bake in deep, well greased pan, 8x12 for 50 or 60 minutes in moderate oven, making the last 15 minutes a little above moderate. When ready to serve cut in squares and remove with pancake turner. A tablespoon of whipped cream can be added to each serving if desired.

ZELLA H. CARPENTER, Zane Grange, Logan County

## STEAM FIG PUDDING

1 lb. dried figs  
 $\frac{1}{2}$  c. suet, ground fine  
 $\frac{3}{4}$  c. sugar  
 $2\frac{1}{2}$  c. bread crumbs

1 t. salt  
1 t. baking powder  
 $\frac{1}{2}$  c. sweet milk  
2 eggs

Dissolve baking powder in milk. Pour over bread crumbs. Steam three hours.

ANNABELLE CHAMBERLAIN, West Point Grange, Columbiana County

## GRAHAM CRACKER PUDDING

1 lb. graham crackers  
 $\frac{1}{2}$  lb. marshmallows  
 $\frac{1}{2}$  lb. chopped dates

$\frac{1}{2}$  lb. nuts  
1 c. milk

Mix together and make in long rolls. Roll in cracker crumbs. Chill until firm. Slice. Top with whipped cream.

MRS. W. E. MERTHE, North Elyria Grange, Lorain County

## FOOD FOR THE GODS

1 lb. dates, pitted  
1 c. English walnuts  
1 c. white sugar

12 graham crackers, mashed  
1 t. baking powder  
4 eggs

Beat eggs, add above ingredients and bake in a very slow oven in a long, shallow pan. Serve with whipped cream.

MRS. RALPH GULICK, Eden Grange, Seneca County

## GRAHAM WAFER LOAF

24 graham wafers, rolled fine  
14 marshmallows

1 small can crushed pineapple

Mix and form into a loaf. Chill over night. Serve with whipped cream or lemon sauce.

MRS. CARL SEEWER, Salem Grange, Auglaize County

## LEMON CUPS

1 c. sugar  
4 T. flour  
 $\frac{1}{8}$  t. salt  
2 T. butter, melted  
5 T. lemon juice

grated rind of 1 lemon  
3 well beaten egg yolks  
 $1\frac{1}{2}$  c. milk  
3 stiffly beaten egg whites

Add blended sugar, flour and salt to butter. Add lemon juice and rind and blend well. Add to egg yolks and milk and stir well. Fold in egg whites, pour into greased custard cups and place in a pan of hot water. Bake in moderate oven  $350^{\circ}$  F. for 45 minutes.

HAZEL HOUSER, Felicity Grange, Clermont County

## LITTLE BROWN PUDDING

$\frac{1}{4}$  c. sugar  
 $\frac{1}{4}$  c. butter  
 $\frac{1}{4}$  c. New Orleans molasses  
 $\frac{1}{2}$  c. sweet milk

1 egg  
 $1\frac{1}{2}$  c. flour  
 $\frac{1}{2}$  t. each cloves, allspice, cinnamon  
 $\frac{1}{2}$  t. soda

Steam 1 hour in buttered dish. Serve with following sauce:

$\frac{1}{2}$  c. sugar  
 $\frac{1}{4}$  c. butter

1 T. cornstarch  
1 c. boiling water  
1 t. vanilla

Cream butter, sugar and cornstarch, stir into boiling water and flavor.

MRS. GEORGE F. GRIMM, Knox Twp. Grange, Jefferson County

## MACAROON PUDDING

$\frac{1}{3}$  c. sugar  
2 T. gelatine  
2 c. hot milk

4 eggs, separated  
 $\frac{1}{2}$  c. fruit juice  
12 macaroons

Dissolve gelatine in one cup cold water. Break macaroons fine, soak in fruit juice. Add boiling milk to gelatine, then the egg yolks well beaten with sugar. Stir constantly while cooking in double boiler. Cool. Add whites of eggs well beaten, macaroons, some nuts and maraschino cherries. Place in molds and set in ice box to chill. Serve with whipped cream.

ZELMA TAYLOR, Valley Grange, Jackson County

## ORANGE PUDDING

$\frac{3}{4}$  c. sugar  
2 T. butter  
 $\frac{1}{2}$  c. cocoanut  
 $1\frac{3}{4}$  c. flour

1 t. baking powder  
whites of two eggs, well beaten  
1 whole orange and juice (enough  
water to make  $\frac{1}{2}$  c. with juice

Bake in loaf same as cake until done. Let cool and cut in inch cubes.

### Dressing

1 c. sugar  
2 T. flour  
1 orange rind and juice

2 egg yolks  
2 c. hot water  
2 T. butter

Boil until clear, pour over cold cake and let stand. Do not stir much. Decorate with maraschino cherries.

MARIE REEDER, Genoa Grange, Ottawa County

## RICE PUDDING WITHOUT EGGS

2 qt. milk  
1 c. rice  
1 c. sugar

1 c. raisins  
2 T. cinnamon  
 $\frac{1}{2}$  t. salt

Cook on top of stove, stirring often after rice is cooked, brown in oven.

MRS. L. C. WOLCOTT, Farmington Grange, Trumbull County

## PINEAPPLE DELIGHT

- |                            |                                |
|----------------------------|--------------------------------|
| 1 box vanilla wafers       | ½ pt. whipping cream           |
| 2 eggs                     | 1 c. nut meats                 |
| ½ c. butter                | 1 No. 2 can crushed pineapple, |
| 1½ c. confectioner's sugar | drained                        |

Roll one-half of the wafers and sprinkle in bottom of pan or dish (6 or 7 inches). Beat eggs, butter and sugar together with egg beater until very thick and creamy. Spread this over wafer crumbs. Whip cream very stiff. Mix nuts and pineapple with cream and spread over butter mixture. Then roll remainder of wafers and sprinkle over top of cream and nuts and pineapple mixture. Top with whipped cream and cherry when serving. Chill before serving.

MRS. ALTA NELSON, Hemlock Grange, Meigs County

## DARK SUET PUDDING

- |                  |                              |
|------------------|------------------------------|
| 1 c. suet        | 1 c. raisins                 |
| 1 c. brown sugar | 1 c. dates cut up, citron    |
| 1 c. sour milk   | ½ t. cinnamon, nutmeg, pinch |
| 2½ c. flour      | cloves                       |
| 1½ t. soda       | ½ t. salt                    |

Steam two hours. Molasses may be used instead of sugar by using ½ c. more flour.

MRS. E. G. PICKARD, Parma Grange, Cuyahoga County  
 LENA FERN PAINTER, Huntington Grange, Gallia County  
 ANNA BUZZARD, Richmond Grange, Ashtabula County  
 MRS. GUY JENKINS, Lincoln Grange, Summit County  
 MRS. BERT DELONG, Salem Grange, Auglaize County  
 GRACE MYERS, Bath Grange, Summit County

## BLUSHING BETTY

- |                   |                     |
|-------------------|---------------------|
| 4 c. rhubarb      | ½ c. raisins        |
| 1 c. sugar        |                     |
| 1/3 c. sugar      | 2 T. shortening     |
| 1 c. sifted flour | 1½ t. baking powder |
| 1/3 c. milk       | ¼ t. salt           |
| 1 egg             | ½ t. vanilla        |

Mix rhubarb, cut in 1-inch pieces, and 1 c. sugar. Place in greased baking dish. Add raisins. Cream sugar and shortening. Add egg. Beat well. Sift flour, baking powder and salt. Add alternately, with milk to egg mixture. Flavor. Spread over fruit. Bake 1 hour at 350° F. Serves six.

RUSSEL JONES, Lawrence Valley Grange, Hardin County

## APPLE DUMPLINGS

- |                    |                |
|--------------------|----------------|
| 2 c. flour         | 2/3 c. milk    |
| 1 t. baking powder | 1 1/3 c. sugar |
| ½ c. lard          | 1 c. water     |
| pinch salt         | 1 T. butter    |

Mix dough of flour, baking powder, lard, salt and milk. Roll and divide into squares and place pared and quartered apples in each. Sprinkle with nutmeg or cinnamon and wet edges of dough and pinch together. Make syrup of sugar, water and butter. Pour over dumplings and bake.

ALICE ROWLEY, Yellow Creek Grange, Columbiana County

## APPLE CRISP

- |                               |                        |
|-------------------------------|------------------------|
| 8 apples, medium size, sliced | $\frac{3}{4}$ c. flour |
| 1 t. cinnamon                 | $\frac{1}{2}$ c. water |
| $\frac{1}{2}$ c. sugar        | 3 T. butter            |

Grease baking dish and fill with apples, water and cinnamon. Work butter, sugar and flour together with finger tips, until crumbly. Spread over apple mixture and bake uncovered in a moderate oven for about 30 minutes. Serve plain or with cream.

MRS. F. E. WAGNER, Porter Grange, Scioto County

## CREAM PUFFS

- |                         |                       |
|-------------------------|-----------------------|
| 1 c. water              | $\frac{1}{4}$ t. salt |
| $\frac{1}{2}$ c. butter | 4 eggs                |
| 1 c. flour              |                       |

Put the water and butter in a pan and heat until the water boils. Pour the flour and salt into the hot mixture and beat thoroughly. Stir and cook over a low flame until the mixture forms a soft ball. Remove from the fire and add the unbeaten eggs, one at a time, heating thoroughly after each egg is added. Drop by teaspoonful, for small puffs or tablespoonful for large puffs, on a greased baking sheet. Fill with custard filling or whipped cream. Small puffs 450° F. for 15 minutes. Large puffs 450° F. for 20 minutes.

### Custard Filling for Cream Puffs

- |                        |                       |
|------------------------|-----------------------|
| 1 pt. milk             | 1 T. butter           |
| $\frac{1}{4}$ c. flour | 1 egg                 |
| 1 T. cornstarch        | $\frac{1}{4}$ t. salt |
| $\frac{3}{4}$ c. sugar | 1 t. vanilla          |

PAULA REELEY, Jackson Grange, Union County

## HEAVENLY HASH

- |   |                                  |
|---|----------------------------------|
| 1 c. marshmallows, chopped fine                 | 1 can candied cherries           |
| $\frac{1}{2}$ c. blanched almonds, chopped fine | $\frac{1}{2}$ pt. whipped cream  |
| 1 can pineapple                                 | $\frac{2}{3}$ c. English walnuts |

Mix well. Serve cold.

MISS JANE SUTTON, Ross Twp. Grange, Jefferson County

## JELLY ROLL

- |                                |                                 |
|--------------------------------|---------------------------------|
| $1\frac{1}{4}$ c. sugar        | $1\frac{1}{2}$ c. flour         |
| 3 eggs                         | $1\frac{1}{2}$ t. baking powder |
| pinch salt                     | 1 t. vanilla                    |
| $\frac{1}{2}$ c. boiling water |                                 |

Bake in cookie sheet and roll after spreading with jelly, jam or frosting. Wrap with damp cloth until cool.

GLENFORD GRANGE, Perry County

## SHORT CAKE

- |                    |                        |
|--------------------|------------------------|
| 1 T. baking powder | $\frac{1}{2}$ c. sugar |
| 2 c. flour         | $\frac{1}{2}$ t. salt  |
| 2 T. butter        | 1 c. sweet milk        |

Pour batter into two pie pans and bake quickly in hot oven.

MRS. O. E. KELLER, Marlboro Grange, Stark County

## PINEAPPLE UPSIDE DOWN CAKE

1 ¼ c. cake flour	½ c. sugar
¼ t. salt	1 egg, well beaten
2 t. baking powder	½ c. milk
4 T. butter	1 t. vanilla
1 T. butter	4 slices of pineapple
1 c. brown sugar	1 c. nutmeats

Sift flour, measure, add salt and baking powder and sift again. Cream butter, add sugar gradually and cream together until light and fluffy. Add egg, then flour alternately with milk, adding a small amount at a time and beating well after each addition. Melt second amount of butter in an iron skillet. Add brown sugar, stir until melted. On this place pineapple, sprinkle nut meats over the top. Pour batter over contents of skillet and bake in moderate oven 325° F. for 40 minutes. Loosen cake from sides and bottom of skillet and turn upside down on serving plate. Apples, apricots, bananas or other fruit may be used in place of pineapple.

MAYBELLE JOHNSON, Fulton Grange, Stark County

## RHUBARB PUFFS

¼ c. butter	1 c. flour
½ c. sugar	¼ c. milk
½ t. salt	2 egg whites
½ t. baking powder	

Blend butter and sugar. Sift flour, salt and baking powder and add alternately with milk to butter mix. Fold in stiffly beaten whites. Mix ½ t. cinnamon, ½ c. sugar and 3 c. finely chopped rhubarb. Distribute in eight buttered cups and cover with the batter. Bake in hot oven 425° F. for 20 minutes. Serve hot with cream and sugar. Apples can be used in place of rhubarb.

MRS. J. D. KRITER, Harmony Grange, Crawford County

## OLD-FASHIONED SHORT CAKE

2 c. flour, scant	2/3 c. sour cream and 1/3 c. sweet
½ c. sugar	milk combine
1 t. baking powder, heaping	1 t. salt
	½ t. soda

Combine flour, baking powder, salt, sugar and sift. Combine soda with cream and milk and add to flour mixture. Bake in oven 350° F. about 20 to 30 minutes.

MRS. ALBERT KELBLE, Berlin Grange, Erie County

## PEACH SNOW

1 qt. canned peaches	2 egg whites
3 T. cornstarch	½ c. cream, whipped
3 T. water	

Stir cornstarch to smooth paste in water. Drain syrup from peaches and add to cornstarch in top of double boiler, cook until clear. Run peaches through ricer or coarse strainer, add to cooked mixture and let cool. Then add stiffly beaten egg whites and fold in whipped cream, pour in mold and chill.

MRS. V. S. COUTS, Atwood Grange, Carroll County  
NEWTON RIDGE GRANGE, Morgan County

# FROZEN DESSERTS

★ ★ ★

## ICE CREAM

3 qts. whole milk  
1 qt. cream  
2 eggs

1 oz. gelatine (plain sparkling)  
2½ c. sugar  
2 t. vanilla

Put gelatine into a bowl and add enough milk to dissolve. Beat eggs thoroughly, add sugar and milk enough to dissolve sugar. Add this to remainder of milk and cream and place on stove. Stir until milk is heated but do not boil. Remove from fire, add gelatine and flavoring. Allow mixture to cool before freezing.

MRS. PAUL SHAW, Antioch Grange, Hocking County

## AMERICAN ICE CREAM

2½ qts. milk  
10 T. flour  
3¾ c. sugar

4 egg yolks  
2 c. heavy cream  
4 t. vanilla

Scald the milk, stirring constantly. Mix the flour, egg yolks, sugar and pint of milk to gelatine. Pour into hot milk. Boil until thickens. When cold add the cream, flavoring and last the egg whites. Freeze.

HELEN TRIMBLE, Hamilton Twp. Grange, Warren County

## APRICOT ICE CREAM

1 large can apricots  
1 c. sugar  
½ c. water

juice of 1 lemon  
1 pt. whipped cream

Make syrup of sugar and water. Add the apricots which have been rubbed through a sieve. Add lemon juice and whipped cream. Freeze in trays. Serves eight to ten.

MRS. EVA BRADEN, Good Hope Grange, Fayette County

## CHOCOLATE ICE CREAM

3 eggs  
¾ c. confectioner's sugar  
1 oz. bitter chocolate

1½ c. whipping cream  
1 t. vanilla  
½ t. salt

Beat egg whites and salt until stiff. Add yolks and beat. Add sugar, a small amount at a time, and beat as for meringue. Melt chocolate over hot water and blend with enough hot water to make it creamy, then add to egg mixture. Whip cream and fold above mixture and vanilla into it. Pour into tray and freeze in mechanical refrigerator without stirring. Maple syrup may be used instead of sugar and chocolate, or fresh strawberries may replace the chocolate.

MRS. GEORGE A. PEASE, Lincoln Grange, Summit County

## REFRIGERATOR FRUIT ICE CREAM

1 can fruit salad  
18 marshmallows  
1 lemon

1 orange  
1 pt. whipped cream

Dissolve marshmallows slightly in heated juice of fruit salad. Add juice of lemon and orange. Place in refrigerator until thickened. Then fold in whipped cream. Return to refrigerator.

MRS. CURTIS KUENILIR, Mt. Zion Grange, Crawford County

## EASY ICE CREAM

- |                     |   |
|---------------------|---|
| 3 eggs              | 1 c. milk                                   |
| 1 c. sugar          | 1 c. orange juice or juice of 1<br>lemon or |
| 1 pinch salt        | 1 c. seasonal fruit instead                 |
| 1 c. whipping cream |   |

Cream yolks of eggs until light and fluffy. Beat whites of eggs with salt until stiff. Add yolks to whites, with sugar and whipped cream, milk and fruit. Put in trays of refrigerator and freeze until mushy. Remove and stir until fluffy. Replace in refrigerator and let stay until desired consistency.

HARTFORD GRANGE, Licking County

## FROZEN FRUIT SALAD

- |                    |                               |
|--------------------|-------------------------------|
| 8 egg yolks        | 1 large can crushed pineapple |
| 2 T. vinegar       | 1 bottle 25c cherries         |
| 8 T. sugar         | 1 c. pecan nuts, chopped      |
| 1 lb. marshmallows | 1 qt. cream, whipped          |

Mix egg yolks, vinegar and sugar. Cook over a slow fire, stir while cooking. Set off to cool. Cut marshmallows fine, add cherries and pineapple, using the cherry juice. Let stand one-half hour. Then add cooked egg yolks, vinegar, sugar, nuts and whipped cream. Stir well and put in pans to freeze. Serves about twenty five or thirty.

ESTHER KELLER, Wyoming Valley Grange, Licking County

## FROZEN ANGEL PARFAIT

- |                      |                        |
|----------------------|------------------------|
| 3 eggs               | ½ c. orange juice      |
| ¾ c. sugar           | ½ c. crushed pineapple |
| ¼ c. sweet milk      | 1 c. cream, whipped    |
| ½ c. pineapple juice |                        |

Beat egg whites very stiff, add yolks and beat, add sugar and beat. Add pineapple, fruit juices and milk. Place in freezing tray and freeze to mushy consistency, then take out in a bowl and add whipped cream, beating well. Return to trays and finish freezing.

MRS. FRED O. FULTON, Newark Grange, Licking County

## GRAHAM CRACKER ICE CREAM

- |                              |                   |
|------------------------------|-------------------|
| 1 c. crushed graham crackers | 2 c. coffee cream |
| ½ c. sugar                   | 1 t. vanilla      |

Combine graham cracker crumbs, sugar, cream and vanilla. Pour into freezing tray and partially freeze. When quite solid, remove to a chilled bowl and whip until mixture is light and fluffy. Return to electric refrigerator and finish freezing. Chopped nut meats and maraschino cherries may be added for variety.

MRS. GLADYS FLATH, Guilford Grange, Medina County

## JUNKET ICE CREAM

- |                   |                  |
|-------------------|------------------|
| 4 qts. whole milk | 3 junket tablets |
| 3 c. sugar        | 2 T. cold water  |
| 1 T. vanilla      | 1 pt. cream      |

Dissolve tablets in the cold water. Have milk lukewarm. Add sugar and dissolve tablets and vanilla. Put in freezer until set. When thick add 1 pt. cream and freeze. Makes 1½ gallon.

DORIS A. PETERS, Biglick Grange, Hancock County

## HONEY SWEETENED GELATINE ICE CREAM

1 pt. cream	$\frac{1}{4}$ t. salt
$1\frac{1}{4}$ c. honey	3 eggs
$\frac{1}{2}$ box plain gelatine	3 t. vanilla
3 pts. and 1 c. milk	

Put 1 c. cold milk in plain gelatine and let stand five minutes. Put 1 pint of milk on to heat but do not boil, stir in hot milk, well beaten egg yolks and soaked gelatine. Pour through wire strainer. Stir honey in balance of cold milk, then add to gelatine mixture. Whip cream if possible, this is not necessary, it makes smoother cream. Add salt, vanilla and lastly beat egg whites stiff and add. Freeze. Can be served at once but improves by standing a few hours. Makes one gallon.

MRS. IDA L. DOENGES, Sharon Grange, Defiance County

## MAPLE ICE CREAM

$\frac{1}{2}$ c. maple syrup	$1\frac{1}{2}$ t. vanilla
4 egg yolks	$1\frac{1}{2}$ c. cream
salt	$\frac{1}{2}$ c. chopped pecans

Heat syrup and pour over egg yolks. Cool and add salt, vanilla and whipped cream. Beat thoroughly and freeze.

MRS. JOHN BEATTY, Oxford Grange, Erie County

## PEACH ICE CREAM

1 c. milk	$1\frac{1}{2}$ c. mashed peaches
$\frac{1}{2}$ c. sugar	$\frac{1}{2}$ or $\frac{3}{4}$ c. sugar
4 T. flour	1 c. cream
$\frac{1}{8}$ t. salt	

Scald milk, mix together, sugar, flour, salt and pour milk over them. Cook over hot water about 20 minutes. Cool and add peaches sweetened with remaining sugar. Add the cream. Stir two or three times while freezing. Other fruits may be used in place of peaches.

MRS. HAROLD S. INDOE, Chester Grange

## PEPPERMINT ICE CREAM

$\frac{1}{2}$ lb. peppermint stick candy	2 eggs
$\frac{3}{4}$ c. top milk or cream	2 T. sugar
$\frac{1}{4}$ t. salt	1 c. cream, whipped
$\frac{1}{2}$ t. unflavored gelatine	

Crush candy fine. Put with milk, salt and gelatine into the top part of a double boiler. Place over boiling water and heat, stirring occasionally until candy is melted. Remove from stove, strain and turn into the freezing tray of the refrigerator. Chill thoroughly. Separate eggs. Beat whites first to a froth, add sugar gradually, beating it in, beat until stiff. Whip cream. Beat yolks until thick and lemon colored. Fold yolks into whites, then fold in cream. Last, fold in peppermint mixture, mixing it in well. Return to freezing tray and freeze, stirring occasionally. Serve with hot fudge sauce or devils food cake.

MRS. F. C. SILVER, Valley College Grange, Wayne County

## PINEAPPLE REFRIGERATOR ICE CREAM

1 c. cream	$\frac{1}{4}$ c. sugar
2 c. crushed pineapple, or mixed fruit	2 egg whites
	1 t. vanilla

Whip cream, add sugar, fruit and fold in egg whites last.

MRS. AMY MORRISON, Durthick Grange, Licking County

## REFRIGERATOR ICE CREAM

- |              |                                  |
|--------------|----------------------------------|
| 2 eggs       | 1 c. whipping cream              |
| 2 T. sugar   | 1 1/3 c. whole or condensed milk |
| 1/2 c. sugar | 1 t. vanilla                     |

Beat whites of eggs until stiff and add 2 T. sugar. Beat yolks and add rest of sugar. Add milk to beaten yolks and then beaten whites. Whip cream and add last. Freeze in refrigerator trays.

UNION County

## ICE CREAM

- |                     |                 |
|---------------------|-----------------|
| 1 qt. milk, scalded | 4 T. cornstarch |
| 1 c. sugar          | whipping cream  |

Pour scalded milk over sugar and cornstarch and cook in double boiler until it thickens. To 1 c. cream, whipped, add 2 c. of above basic recipe and flavor. Pour into trays and freeze. I mix this on an electric mixer. If you care to, after mixture has chilled, remove to mixer and beat, then put back into trays and freeze.

MRS. H. K. HARRIS, Lebanon Grange, Warren County

## STRAWBERRY ICE CREAM

- |                    |                      |
|--------------------|----------------------|
| 1 pt. strawberries | 2 egg whites, beaten |
| 1 c. sugar         | 1 c. cream, whipped  |
| 2 egg yolks        |                      |

Stem and wash the strawberries, press through a sieve, add sugar and let stand for 10 minutes. Combine with well beaten egg yolks and fold in the stiffly beaten egg whites. Lastly, fold in whipped cream. Place in pan and freeze.

MRS. OTIS RHODES, Goshen Grange, Mahoning County

## TOASTED COCOANUT BISQUE

- |                            |   |
|----------------------------|---|
| 3 T. quick cooking tapioca | 2 T. sugar                                  |
| 2 c. milk, scalded         | 2 egg whites                                |
| 1/4 t. salt                | 1 c. whipped cream                          |
| 1/3 c. sugar               | 1 1/2 t. vanilla                            |
| 3 T. light corn syrup      | 1 c. shredded coconut, toasted and crumbled |

Add tapioca to milk and cook in double boiler 15 minutes, or until tapioca is clear and mixture thickened, stirring frequently. Strain hot mixture, stirring through very fine sieve, then add salt, 1/3 c. sugar and corn syrup. Stir until sugar is dissolved. Cool. Add 2. T. sugar to egg whites and beat until stiff. Fold into tapioca mixture. Fold in cream, vanilla and coconut. Turn into freezing tray of refrigerator and freeze as rapidly as possible.

MRS. HORATIO ANSTEAD, Elmore Grange, Ottawa County

## TUTTI FRUTTI ICE CREAM

- |                                   |                         |
|-----------------------------------|-------------------------|
| 1 c. fruit salad                  | 1 1/4 c. powdered sugar |
| 1 jar maraschino cherries         | 1/2 pt. whipping cream  |
| 1/4 lb. Philadelphia cream cheese |                         |

Drain all juice from fruit but 1/4 c. Cream sugar and cheese and add diced fruit and cherries and 1/4 c. juice. Fold in the beaten cream from freezing tray and freeze.

MRS. WILLIAM ERF, Lyme Grange, Huron County

### RED RASPBERRY SHERBET

- |                           |                               |
|---------------------------|-------------------------------|
| 1 pkg. raspberry gelatine | juice of $\frac{1}{2}$ orange |
| 1 c. sugar                | 1 qt. red raspberries or      |
| 2 c. water                | 1 can red raspberries         |
| juice of 1 lemon          |                               |

Cook sugar and water together 5 minutes. Cool and add the raspberry gelatine. Dissolve thoroughly. Cool until it begins to thicken. Wash berries and run through sieve, add orange and lemon juice. Add to gelatine. Pour into freezing tray and freeze  $1\frac{1}{2}$  hours. Remove to a chilled bowl and beat 2 minutes. Return to tray and freeze firm. Variations: Use cherry or strawberry gelatine and fresh fruit run through sieve.

MRS. ELIZA BRAINARD, Saybrook Grange, Ashtabula County

### PINEAPPLE SHERBET (For Freezer)

- |                                 |                |
|---------------------------------|----------------|
| 1 can grated pineapple or juice | 3 pts. sugar   |
| juice of 2 oranges              | 1 box gelatine |
| juice of 2 lemons               |                |

Dissolve gelatine in 1 pt. cold water. Add 1 pt. boiling water. Add more water, leaving only enough room for 1 pt. cream. Add cream after other ingredients are partly frozen. Makes  $1\frac{1}{2}$  gallon.

MRS. LOUIE FIRES, Farmers Grange, Warren County

### APPLE SHERBET

- |                   |                         |
|-------------------|-------------------------|
| 3 pts. applesauce | 3 lemons                |
| 1 egg white       | $1\frac{1}{2}$ c. sugar |
| 3 pt. whole milk  |                         |

Place applesauce, lemon juice and sugar in freezer. Chill and add milk. When it begins to freeze add well beaten egg white and finish freezing.

KITTS HILL GRANGE, Lawrence County

### LEMON MIST (Refrigerator Dessert)

- |   |                    |
|---|--------------------|
| 1 c. sugar  | 1 c. milk          |
| juice of 1 lemon and small<br>amount of peel cut fine | 1 c. whipped cream |

Mix sugar and lemon together and let stand at least two hours. Mix all thoroughly and place in freezing trays. Freeze quickly as possible. Stir once or twice during freezing period. Makes six average servings.

ELLEN DUSH, Wyoming Valley Grange, Licking County

### PINEAPPLE SHERBET

- |                        |                              |
|------------------------|------------------------------|
| 1 c. water             | 1 c. sugar                   |
| 1 c. crushed pineapple | $\frac{1}{4}$ c. lemon juice |
| $\frac{1}{4}$ t. salt  | 1 c. milk                    |

Combine sugar, salt and water. Boil five minutes. Cool, add pineapple, milk and lemon juice. Mix well. Freeze. Serves six.

MRS. BEN NELSON, Union Grange, Richland County

### STRAWBERRY MOUSSE

Use 1 qt. crushed strawberries, add  $\frac{3}{4}$  c. sugar and let stand in refrigerator 20 minutes. Whip  $\frac{1}{2}$  pt. cream, add 2 T. lemon juice. Fold into fruit mixture and freeze. Stir every 20 minutes until done, about  $1\frac{1}{2}$  hours.

EDITH POTTS, Jerusalem Grange, Adams County

## PEACH MOUSSE

2 c. fresh sliced peaches  
2/3 c. sugar

3 or 4 drops almond extract  
2 c. cream, whipped

Peel and slice peaches, cover with the sugar and let stand one hour. Wash and run through sieve. Fold in cream, whipped until stiff, add almond flavoring. Pour into tray and freeze without stirring.

PHYLLIS GRIM, Chatham Grange, Medina County  
DEERFIELD GRANGE, Morgan County

## CRANBERRY ICE

2 c. water  
1½ c. sugar or to taste  
1 t. Knox gelatine, unnecessary

1 pt. cranberries, more if desired  
juice of 1 lemon

Make syrup by boiling water and sugar together for five minutes. Boil cranberries until soft in a little water, press through a sieve. Add to syrup. Cool and freeze. When slightly frozen in refrigerator tray add stiffly beaten whites of 2 eggs and beat well with frozen liquid. Repack and freeze as desired. Use any fruit juice, we like different berry juices, grape and lemon and orange combined or lemon alone.

MRS. ROLAND C. DENNIS, Emerson Grange, Jefferson County

## ORANGE ICE

4 oranges, juice  
1 qt. water  
rinds of 2 oranges, grated

1 lemon, juice  
1 lb. sugar

Freeze in refrigerator trays. Makes 2 quarts.

MRS. V. E. CROUSE, N. Lima Grange, Mahoning County

## PINEAPPLE ICE (For Freezer)

1 large or 2 small cans crushed  
pineapple  
juice from 4 large lemons  
4 c. sugar

1 pkg. gelatine  
4 eggs, yolks and whites, beaten  
separately  
water to fill can 4 inches from top

Freeze. Makes 1 gallon.

JESSIE R. GUSTIN, Lebanon Grange, Warren County

## APRICOT ICE

2 cans apricots, juice, mashed pulp  
juice of 2 oranges  
2 c. sugar

4 c. water  
juice of 1 lemon

Boil sugar and water about 5 minutes. Cool. Put apricots through ricer. Blend all ingredients and freeze. Stir every 30 minutes while freezing if in a refrigerator.

MRS. LEROY PIFER, Utopian Grange, Delaware County  
MABEL LEROY PIFER, Chattanooga Grange, Mercer County

## BUTTERMILK SHERBET

2 c. buttermilk  
1 c. crushed pineapple

2/3 c. sugar

Mix all together and freeze in mechanical refrigerator. No need to stir while freezing.

PLEASANT VALLEY GRANGE, Guernsey County

## PINEAPPLE SHERBET

2 qts. milk  
1 large can pineapple, crushed

juice of 3 lemons  
3½ c. sugar

When milk and sugar are half frozen, add lemon juice and pineapple.

MRS. BROOK CAPPER, Madison County

## PEACH SHERBET

1 qt. can peaches  
¾ c. fruit syrup  
2 c. thin cream

1 T. gelatine, soaked in  
¼ c. cold water

Soak gelatine in cold water until soft. Heat syrup to boiling and pour over gelatine, stirring until gelatine is dissolved. Add to cream. Cut peaches into small pieces. Combine all ingredients and freeze. This dessert is easily made and is an excellent one for dinner. Other canned fruits may be used.

MRS. GEORGE FUNK, Leesville Grange, Crawford County

## LEMON CREAM SHERBET

1½ c. sugar  
2 c. boiling water  
juice of 2 lemons  
grated rind of 1 lemon

½ t. salt  
2 egg yolks  
2 c. cream, whipped  
2 egg whites

Dissolve sugar in boiling water, add grated rind, lemon juice and salt. Gradually pour over egg yolks, which have been well beaten. Cool and freeze to a slush. Whip cream, fold in stiffly beaten egg whites. Add to the half frozen mixture and continue freezing until firm.

DORIS K. REED, Kennonsburg Grange, Noble County

## FLORIDA OR SOUTHERN SHERBET (For Mechanical Refrigerator)

2 c. milk  
1 c. sugar

2 large oranges  
1 lemon

Heat milk and sugar to near the boiling point. Cool, place in tray and partly freeze. When mixture is mushy, remove to chilled bowl, add fruit juices and heat until fluffy. Return to tray and finish freezing. Makes one quart. Fine.

MRS. E. F. KNESTER, Jackson Grange, Darke County  
MRS. GEORGE ALMENDINGER, Bethlehem Grange, Marion County

## LEMON SHERBET

juice and grated rind of 1 lemon  
¾ c. sugar

2 c. milk

Mix and place in refrigerator tray. Freeze quickly and uniformly.

ORWEDA FICHTER, Hanover Grange, Butler County

## STRAWBERRY MARLOW

1 pt. ripe strawberries  
24 marshmallows

¼ t. salt (scant)  
1 c. whipping cream, whipped

Crush the washed berries. Heat the marshmallows and 2 T. juice from the berries in the top of the double boiler. Stir the mixture with folding motion, beating only until marshmallows are partially melted. Remove from fire and continue folding until mixture is smooth. Cool, then add berries and salt. Whip cream and fold in. Place in freezing tray and freeze without stirring.

MRS. RALPH ORR, Newark Grange, Licking County

### BERRY SAUCE (Excellent with Ice Cream)

- |                     |                           |
|---------------------|---------------------------|
| 1 c. butter         | 2 egg yolks or whole eggs |
| 3 c. powdered sugar | 2 c. mashed berries       |

Cream the butter, add sugar, beaten egg and berries.

LILLIE B. SMITH, Southington Grange, Trumbull County

### CHOCOLATE SAUCE

- |                                   |                          |
|-----------------------------------|--------------------------|
| ½ c. sugar                        | 1 rounding t. cornstarch |
| 2 T. cocoa or 2 squares chocolate | pinch of salt            |

Add enough water for a thick paste, then add 1 c. boiling water. Boil 3 minutes. Add 1 t. vanilla. This sauce is excellent for over ice cream.

MRS. OTTO K. RAAB, Pleasant Grange, Fairfield County

### PINEAPPLE DIP

- |  |            |
|--|------------|
| 1 pineapple, run through food<br>chopper | 4 c. water |
| 2 c. light Karo syrup                    | 6 c. sugar |

Boil sugar, water, syrup to soft ball stage. Add pineapple and what juice may be from grinding and cook to desired thickness.

MRS. FRANK WALTER, Pleasant Grove Grange, Seneca County

### PEACH SUNDAE

One peach for each serving. Pare and slice in thin slices. Make a syrup using 2 c. sugar, 1 c. water, ½ c. Karo syrup, color a pale pink. Cool syrup and add peaches. Put ice cream in sherbet glasses and cover with the peach mixture. Serves eight.

MRS. F. W. BROWN, Oberlin Grange, Lorain County

### BUTTERSCOTCH SAUCE FOR ICE CREAM

- |                       |             |
|-----------------------|-------------|
| 1½ c. brown sugar     | 4 T. butter |
| 1 c. white Karo syrup | 1 c. cream  |

Cook sugar, syrup and butter to soft ball stage. Let cool, then stir in cream.

MRS. GRACE WILSON, Good Hope Grange, Fayette County  
W. GANYARD, Copley Grange, Summit County

### FRUIT SAUCE FOR CAKE OR ICE CREAM

Mash 1 c. dry strawberries. Add 1 c. granulated sugar, 1 egg white. Beat until thick enough to hold shape. Substitute red raspberries, peaches, bananas or apricots. Fruit must be dry.

MRS. CLINTON BEARD, Dublin Grange, Mahoning County

### ANGEL FOOD SUPREME

- |   |                            |
|---|----------------------------|
| 1 angel food cake                           | 1 c. double cream, whipped |
| 1 c. diced pineapple                        | ½ lb. cut marshmallows     |
| 1 c. coconut, cherries or straw-<br>berries | 1 c. salted pecan meats    |

With two forks carefully remove inside of cake, leaving a firm shell. Tear these in small pieces and blend with the whipped cream, coconut, pineapple and cut marshmallows. Fill ring and allow to stand for several hours. When ready to serve, add more whipped cream, flavored, scatter over the berries and salted nuts.

MRS. R. O. DENNEY, Chester Grange, Wayne County

## CHOCOLATE ICE BOX CAKE

### (Rich Fancy Dessert)

- |                         |  |
|-------------------------|--|
| 2 cakes sweet chocolate | 4 eggs                                       |
| 3 T. water              | 2 doz. lady fingers, or 1 lb. vanilla wafers |
| 3 T. sugar              |  |

Dissolve chocolate, sugar and water in double boiler. Beat in egg yolks one at a time. Fold in beaten whites and vanilla. Line a pan with wax paper. Split lady fingers and make layers of cake and mixture. Put in refrigerator for 6 hours. Ice, before serving, with whipped cream, sweetened.

MRS. R. BLICKENSDEIFER, Hamilton Twp. Grange, Warren County

## FRUIT DELIGHT

- |                      |                      |
|----------------------|----------------------|
| 1 egg                | ¼ c. water           |
| 2/3 c. sugar         | 1 mashed banana      |
| ½ c. milk            | 1½ c. fruit cocktail |
| ½ c. pineapple juice | ½ c. heavy cream     |
| 1 T. gelatine        |                      |

Beat egg lightly, add sugar, milk and pineapple juice. Cook in double boiler until thick, stirring constantly. Cool and add gelatine which has been dissolved in the water. Add vanilla and fold in fruit and whipped cream. Mold and chill.

MRS. J. E. LING, Coshocton County

## ICE BOX CAKE

- |                       |                    |
|-----------------------|--------------------|
| 1 lb. graham crackers | 1 lb. marshmallows |
| 1 lb. English walnuts | 1 lb. dates        |

Grind marshmallows and dates. Add ½ pt. cream. Mix and roll in loaf. Chill, slice and serve with whipped cream.

MRS. C. B. ZAISER, Atwater Grange, Portage County

## MAPLE MOUSSE

- |                          |                      |
|--------------------------|----------------------|
| 1 T. granulated gelatine | 1 c. maple syrup     |
| ¼ c. cold water          | 1 pt. whipping cream |

Soak gelatine in cold water and dissolve in hot maple syrup. Cool until it begins to thicken, add whipped cream. Pour into molds and chill.

MRS. BESSIE MOSELEY, Ledge Grange, Geauga County

## RIBBON REFRIGERATOR CAKE

- |                     |                        |
|---------------------|------------------------|
| 1 pkg. gelatine     | 1 egg, separated       |
| 18 graham crackers  | ½ c. crushed pineapple |
| ½ c. powdered sugar | ¼ c. chopped walnuts   |
| ¼ c. butter         |                        |

Prepare gelatine and set aside to cool. Place a layer of graham crackers, having them fit snugly into a loaf pan. Spread over them a layer of the filling made by mixing the powdered sugar, butter and egg yolk, beaten, crushed pineapple and walnut meats, then the stiffly beaten egg white. Place in refrigerator to chill. A spoonful of whipped cream at serving time is an improvement.

MRS. HARLEY MUSSER, Meigs County  
MRS. MAY STANDEN, Hickory Tree Grange, Lorain County

## OAK HILL ICE BOX HASH

12 marshmallows

$\frac{1}{2}$  c. sugar

juice of  $\frac{1}{2}$  lemon

few grains of salt

$1\frac{1}{2}$  c. applesauce

$\frac{1}{2}$  c. cocoanut

whites of 2 eggs, beaten

Dissolve marshmallows in heated applesauce, add rest of ingredients, stir and place in refrigerator to chill. Vanilla may be used instead of lemon juice.

HAZEL SCOBIE, Union Grange, Summit County



# PIES

*"With pies as with books, the value lies in what you find  
between the covers."*

"What moistens the lip, and what brightens the eye;  
What brings back the past like a rich pumpkin pie?"

—Whittier



## FOOL PROOF PIE PASTRY

2 c. flour  
½ t. salt  
½ t. baking powder

2/3 c. Crisco  
4 T. cold water

Sift the flour, salt and baking powder. Rub or cut in the shortening until the mixture is like coarse meal, then lightly stir in water. Place on board and roll to ⅛ inch thickness. This makes a medium sized pie and a pie shell.

MRS. THERON WARREN, Ashtabula Grange, Ashtabula County

## GRAHAM CRACKER CRUST

13 graham crackers (crushed)  
1/3 c. melted butter

1¼ c. crumbs  
1/3 c. sugar

Mix ingredients and press in deep pie pan, reserving ½ c. of the mixture.

LEIPSIC GRANGE, Putnam County

## HOT WATER PIE CRUST

1 c. shortening  
½ c. boiling water

3 c. flour (measure before sifting)  
1 t. salt  
½ t. baking powder

Pour water over shortening and beat creamy. Add dry ingredients sifted together. Chill. Will keep a long time in refrigerator. When needed roll ⅛ inch thickness. Makes four large or five small crusts.

MRS. L. L. LEE, Townsend Grange, Huron County  
MRS. J. L. BROWN, Kipton Grange, Lorain County  
WATERFORD GRANGE, Washington County

## MERINGUE SHELL

3 egg whites  
¼ t. cream tartar  
¼ t. salt

1 c. sugar  
1 t. vinegar  
1 t. water

Beat whites, cream tartar and salt until stiff but not dry. Add sugar, vinegar and water and beat. Put in Pyrex pie plate and bake one hour very slow. Fill with fresh fruit and top with whipped cream or fill with ice cream.

MRS. ARLO WILSON, Bristol Grange, Trumbull County

## MERINGUE

2 egg whites

4 T. sugar

Beat egg whites until foamy (use a wire whip to secure greatest volume). Add sugar 2 T. at a time, beating vigorously after each addition until sugar is completely mixed in. Continue to beat until mixture stands in peaks and stays piled. Beat at least 4 minutes. Pile on pie filling and place in moderate oven 350° F, 15 minutes.

## ANGEL FOOD PIE

1 c. crushed pineapple  
1 c. sugar

1 c. water

Let come to a boil in double boiler. Add  $2\frac{1}{2}$  t. cornstarch moistened with a little cold water and cook until thick. Cool and add 2 egg whites beaten well. Put in pie shell (already baked) and cover with whipped cream.

MRS. W. D. BRENTLINGER, Liberty Grange, Champaign County

## ANGEL PIE

6 egg whites beaten frothy  
 $\frac{1}{4}$  t. cream tartar

$1\frac{1}{4}$  c. sugar

Beat eggs, add cream tartar, gradually add sugar until stiff and glossy. Spread in well buttered 10-inch heavy pie plate. Bake  $1\frac{1}{4}$  hours at at  $275^{\circ}$  oven. Cool well. Fill with

6 egg yolks beaten thick  
 $\frac{3}{4}$  c. sugar  
4 T. lemon juice

3 t. grated lemon rind  
1 c. cream whip stiff

To beaten egg yolks add sugar, lemon juice and rind. Cook over hot water until thick, stirring all the time. Put  $\frac{1}{2}$  c. whipped cream in meringue shell. Add rest of cream to custard and spread in shell. Chill in refrigerator for 8 to 10 hours.

MRS. L. G. BARGER, Highland Grange, Highland County

## APPLE CREAM PIE

2 c. finely chopped cooking apples  
 $\frac{3}{4}$  c. sugar  
2 T. flour  
1 c. thick freshly soured cream

1 beaten egg  
 $\frac{1}{2}$  t. vanilla  
 $\frac{1}{8}$  t. salt

Chop the apples fine, mix the sugar and flour, add the cream, beaten egg, vanilla and salt, and beat until smooth. Add the chopped apples and mix. Pour into a pastry lined pan and bake 15 minutes in hot oven  $450^{\circ}$ , then reduce the heat to  $325^{\circ}$  and continue to bake until the pie is somewhat firm in the center. Remove from oven and cover with the following crumbly mixture.

$\frac{1}{3}$  c. sugar  
 $\frac{1}{3}$  c. flour

1 t. cinnamon  
 $\frac{1}{4}$  c. butter

Work to a crumbly mass and spread over pie. Then return to oven and bake for about 10 minutes.

MRS. HARRY BOYNTON, Pulaski Grange, Williams County

## APPLE CUSTARD PIE

1 c. grated apple  
 $\frac{1}{2}$  c. sugar  
 $\frac{3}{4}$  c. milk

$\frac{1}{2}$  t. nutmeg  
2 eggs separated

Beat egg yolks and add sugar gradually; add milk, apples and nutmeg and beat well; stir in beaten whites; pour in crust and bake as for custard. Serve with or without whipped cream.

MRS. H. H. HARVEY, Zane Grange, Logan County

## BIG APPLE PIE

3 large apples  
1 c. brown sugar  
 $\frac{1}{4}$  c. flour  
 $\frac{1}{4}$  t. salt

pastry for 2 crusted pie  
 $\frac{3}{4}$  c. water  
1 T. vinegar  
2 T. butter  
1 t. vanilla

Mix sugar, flour and salt, add water and vinegar. Cook until thick, stirring constantly. Remove from stove and cool. Place sliced apples in pie plate lined with pastry. Pour syrup over apples and cover with top crust and bake.

MISS RUTH LOWERY, Huntington Grange, Ross County

## OPEN FACED APPLE PIE

1 egg white  
 $1\frac{1}{2}$  c. sugar  
2 T. flour

$\frac{3}{4}$  c. cream  
quartered apples to fill pan  
3 T. butter  
nutmeg to suit taste

Line pie pan with crust. Cover with white of egg. Take 1 c. of sugar and add flour to it. Cover crust with one-half of sugar and flour. Set in quartered apples until pan is full. Add  $\frac{1}{2}$  c. sugar to remaining sugar and flour and sprinkle over apples. Dot with butter, add the cream and sprinkle with nutmeg. Bake  $\frac{3}{4}$  hour. Start at 400° and reduce to 350° after 10 minutes.

MRS. W. A. ROGERS, Monroe Grange, Clermont County

## ENGLISH APPLE PIE

8 to 12 apples  
 $\frac{3}{4}$  to 1 c. flour  
 $\frac{1}{2}$  t. salt

1 to  $1\frac{1}{4}$  c. brown sugar  
 $\frac{1}{2}$  c. butter

Core and slice apples into buttered baking dish. Blend together as for pie crust, sugar, flour, salt and butter. Pour this mixture over apples and bake in moderate oven until apples are tender, about 1 hour. Cool a little and serve with plain or whipped cream.

NOTE: Do not add any moisture to crumbly mixture.

MRS. FRANK M. COPPESS, Jackson Grange, Darke County  
MRS. P. O. JOHNSON, Oberlin Grange, Lorain County

## WASHINGTON COUNTY APPLE PIE

1 T. flour  
 $\frac{1}{2}$  c. sugar  
apples, quartered

2 T. flour  
 $\frac{1}{2}$  c. sugar  
2 T. butter  
 $\frac{1}{2}$  c. water

Line a pie pan with a crust. Mix 1 T. flour and  $\frac{1}{2}$  c. sugar and place in bottom of crust. Fill with quartered apples, then spread other ingredients over top. Sprinkle lightly with cinnamon and bake.

BARLOW GRANGE, Washington County

## BERRY PIES

3 c. blueberries, huckleberries or  
blackberries  
 $\frac{3}{4}$  c. sugar

$\frac{1}{2}$  t. salt  
1 T. flour  
1 T. butter

Bake in a hot oven about 25 minutes.

MRS. HERBERT McNABB, Harrison Grange, Knox County

## BANANA CREAM PIE

2 c. milk	2 egg yolks
4 T. flour	2 bananas
½ c. sugar	2 egg whites
¼ t. salt	1 t. vanilla

Cook the first five ingredients, stirring until thick. Let cool while bananas are sliced into already baked pie shell. Add vanilla to custard and pour over bananas. Beat egg whites stiff, adding 4 T. sugar. Put on top of pie and brown in hot oven.

MRS. C. L. MIZNER, Hartford Grange, Trumbull County

## BUTTERSCOTCH PIE

1 c. brown sugar	2 T. butter
1 T. flour or cornstarch	½ t. vanilla
2 c. sweet milk	2 eggs

Cook till thick, then add 2 egg yolks beaten to this mixture. Cook until eggs are cooked. Make meringue of whites.

TOWNSEND TWP. GRANGE, Sandusky County

## BUTTERSCOTCH PIE

1 T. butter	1 c. milk
1 c. brown sugar	1 T. cornstarch
2 T. milk	1 egg yolk
	1 t. vanilla

Brown butter, add brown sugar and 2 T. milk and cook to a taffy. Then add milk, thicken with cornstarch and yolk of one egg. Flavor with one teaspoon vanilla. Fill baked pie crust with the above and cover with a meringue made by beating the white of the egg to a stiff froth to which you add one tablespoon sugar and brown lightly in oven. Fills one, nine-inch pan.

MRS. LOUIS J. TABER, Belmont Grange, Belmont County

## EGGLESS BUTTERSCOTCH PIE

1½ c. brown sugar	2 T. butter
1½ c. milk	1½ T. flour
½ t. vanilla	

Mix together, pour into crust and bake.

MRS. R. R. BEAZELL, Bethlehem Grange, Stark County

## BAKED BUTTERSCOTCH PIE

1 c. brown sugar	¼ t. salt
½ c. granulated sugar	2 well beaten eggs
1 T. flour	1¼ c. milk
butter, size of walnut	1 t. vanilla

Combine ingredients and pour into unbaked shell. Bake until it raises in moderate oven, 400°. Makes a delicious pie with minimum effort.

MRS. PAUL SHAW, Antioch Grange, Hocking County

## CHERRY PIE

½ c. sugar (if cherries are sweetened)	2 c. canned cherries
	¼ c. minute tapioca

Mix together well and fill unbaked crusts. Cover with top crust and bake in hot oven until golden brown. The same filling may be cooked, cooled and put in baked shell, covered with meringue then browned.

MRS. A. W. MILLER, Townsend Grange, Huron County  
HARTFORD GRANGE, Licking County

## CHEESE PIE

- |                                |            |
|--------------------------------|------------|
| 2 c. graham cracker crumbs     | 2 T. sugar |
| $\frac{3}{4}$ c. melted butter |            |

Roll crackers to make fine crumbs. Add butter and sugar. Mix well. Line pan with crumbs and press them firmly along the sides and bottom of the pan.

### Filling

- |                                     |                                  |
|-------------------------------------|----------------------------------|
| 1 $\frac{1}{4}$ lbs. cottage cheese | $\frac{1}{2}$ c. chopped raisins |
| 4 T. melted butter                  | $\frac{1}{2}$ c. chopped nuts    |
| 4 T. sugar                          | 1 t. lemon juice                 |
| $\frac{1}{4}$ t. salt               | 1 T. flour                       |
| 2 egg yolks                         |                                  |

Combine ingredients in order given. Mix thoroughly and pour into crumb-lined pie pan. Bake in moderate oven 350° for about thirty minutes or until filling is firm.

FAIRFIELD GRANGE, Fairfield County

## APRICOT CHIFFON PIE

- |                                    |                       |
|------------------------------------|-----------------------|
| 1 T. gelatine                      | $\frac{1}{2}$ c. milk |
| $\frac{1}{4}$ c. cold water        | $\frac{1}{2}$ t. salt |
| 1 $\frac{1}{4}$ c. canned apricots | 1 c. sugar            |
|                                    | 3 eggs                |

To slightly beaten egg yolks add  $\frac{1}{2}$  c. sugar, apricots, cut fine, and milk. Cook until thick in top of double boiler. Pour cold water in a bowl and sprinkle gelatine on top of water. Add to hot fruit mixture, mix thoroughly and cool. When it begins to thicken, add remaining sugar and fold in stiffly beaten egg whites. Pour into baked pie shell. Chill thoroughly in refrigerator. Pie may be garnished with whipped cream just before serving.

WILDA HEINEMAN, Acme Grange, Lorain County

## CHOCOLATE CHIFFON PIE

- |                                 |                           |
|---------------------------------|---------------------------|
| 3 squares unsweetened chocolate | 2 T. flour                |
| $\frac{1}{4}$ c. water          | 1 $\frac{3}{4}$ c. milk   |
| 3 egg yolks                     | 1 t. vanilla              |
| $\frac{1}{2}$ c. sugar          | 3 egg whites beaten stiff |
| $\frac{1}{8}$ t. salt           | baked pastry shell        |
|                                 | whipped cream             |

Combine chocolate and water in top of double boiler. Heat until chocolate is melted. Beat egg yolks, add sugar, salt and flour. Add milk gradually. Combine with chocolate and cook until thick. Cool. Add vanilla. Fold in stiffly beaten egg whites. Pour into baked pastry shell. Chill until ready to serve. Cover with sweetened, flavored whipped cream.

NEELYVILLE GRANGE, Morgan County

## PINEAPPLE CHIFFON PIE

- |                        |            |
|------------------------|------------|
| 1 c. sugar             | 1 c. water |
| 1 c. crushed pineapple |            |

Put in top of double boiler. Mix with enough water to make this paste.

- |             |      |
|-------------|------|
| 2 T. flour  | salt |
| 2 egg yolks |      |

Add to double boiler and cook until thick. Fold in stiffly beaten whites of 2 eggs and fill a 9-inch baked pie shell. Place in refrigerator several hours. Serve with whipped cream.

FLORENCE YOHEY, Tallmadge Grange, Summit County

## STRAWBERRY CHIFFON PIE

- |                        |                        |
|------------------------|------------------------|
| 1 T. gelatine          | $\frac{3}{4}$ c. sugar |
| 1 T. lemon juice       | $\frac{1}{2}$ t. salt  |
| 4 eggs                 | 1 pt. strawberries     |
| $\frac{1}{4}$ c. water |                        |

Soak gelatine in lemon juice. Beat egg yolks slightly, add  $\frac{1}{2}$  c. sugar, water and salt and cook in double boiler until custard consistency. Add dissolved gelatine and berries. Cool. Beat egg whites until stiff, add remaining sugar, beating constantly. Combine with custard and fill baked pie shell. Add more juice if desired. Cover with whipped cream.

WARREN GRANGE, Trumbull County

## LEMON CHIFFON PIE

- |                        |                           |
|------------------------|---------------------------|
| 1 T. gelatine          | 1 c. sugar                |
| $\frac{1}{3}$ c. water | 3 T. lemon juice          |
| 4 egg yolks            | 4 egg whites beaten stiff |

Soak gelatine in water. Cook egg yolks,  $\frac{1}{2}$  c. sugar and lemon juice in double boiler until thick. Add gelatine mixture and beat well. Add  $\frac{1}{2}$  c. sugar to stiffly beaten egg whites and combine with first mixture. Put in baked shell and chill. May be served with whipped cream.

MRS. LEE MARTIN, Acme Grange, Lorain County  
FLORENCE GASTON, Clarkson Grange, Columbiana County

## SUNNY SILVER PIE

- |                                  |                                 |
|----------------------------------|---------------------------------|
| $\frac{1}{3}$ c. cold water      | grated rind $\frac{1}{2}$ lemon |
| $1\frac{1}{2}$ t. plain gelatine | 1 c. granulated sugar           |
| 4 eggs                           | few grains salt                 |
| 4 T. lemon juice                 |                                 |

Soak gelatine in water. Mix egg yolks, lemon juice and rind and  $\frac{1}{2}$  c. sugar in bowl, set in boiling water and beat mixture briskly until thick and creamy. Remove from fire but keep bowl in hot water while gelatine and egg whites that have been beaten stiff with salt and the other  $\frac{1}{2}$  c. sugar are folded in carefully. Stir constantly until there is no watery formation in bottom of bowl. Pour in large baked shell that is cold and place in refrigerator for 3 hours. Top with 1 c. whipped cream, to which 3 T. sugar and  $\frac{1}{4}$  t. lemon extract may be added if desired.

MRS. WILFORD SHEELY, North Lima Grange, Mahoning County  
MRS. HELEN M. EVANS, Gay-Hannah Grange, Franklin County

## COCOANUT CUSTARD PIE

- |                        |                       |
|------------------------|-----------------------|
| 3 eggs slightly beaten | 3 c. milk scalded     |
| $\frac{1}{2}$ c. sugar | 1 c. shredded coconut |
| $\frac{1}{8}$ t. salt  |                       |

Line pie plate with pastry rolled an  $\frac{1}{8}$  inch beyond edge. Fold edge back to form standing rim and flute with fingers. Combine eggs, sugar and salt, add milk, coconut, and mix thoroughly. Pour into pie shell. Bake in hot oven 450°, 20 minutes.

MRS. K. HOROWSKI, Griggs Grange, Ashtabula County

## CREAM PIE

- |                        |                         |
|------------------------|-------------------------|
| 2 T. flour             | 1 pt. thick cream       |
| $\frac{1}{2}$ c. sugar | $\frac{1}{2}$ t. nutmeg |

Mix and pour into unbaked crust. Dot with bits of butter to keep from boiling over. Bake until boils up thick.

IOLA OWENS, Fair Haven Grange, Preble County

## ORANGE COCOANUT PIE

1 T. gelatine  
¼ c. cold milk  
2 egg yolks, beaten  
grated rind of 1 lemon  
1 T. lemon juice  
1 baked pie shell  
1 c. cocoanut

2/3 c. sugar  
½ t. salt  
1 c. milk, scalded  
½ c. orange juice  
2 egg whites, stiffly beaten  
grated rind of 2 oranges

Soften gelatine in cold milk, beat egg yolks, add sugar and salt gradually. Pour hot milk slowly over egg yolks, cook over hot water 5 minutes. Remove from fire. Pour over gelatine, and stir until dissolved. Chill until thick. Add fruit juices and rind and mix well. Fold in beaten egg whites and chill. Then pour into cooled baked pie shell. Rub orange rind and cocoanut together and sprinkle on top of pie.

MRS. EARL DeBOLT, Hopewell Grange, Muskingum County

## CREAM PIE

¾ c. sugar  
1/3 c. flour  
⅛ t. salt  
2 c. milk, scalded

½ t. vanilla  
2 T. butter  
2 eggs, well beaten

Combine butter, sugar, salt, flour and eggs. Add milk slowly, stirring constantly. Cook over hot water until thick and smooth. Add flavoring. Pour into baked pastry shell. Cool. Serve with whipped cream. If desired, cover pie with meringue. Bake in slow oven 325° 20 minutes.

MINNIE MARIE PAINTER, Huntington Grange, Gallia County

## CREAM PIE DELUXE

1½ c. brown sugar  
2 T. flour  
2 T. butter

1 c. cream  
1½ c. rich milk

Mix together well, add cream and milk. Put all in unbaked crust and bake until a golden brown.

MRS. LAVON HARROD, Lawrence Valley Grange, Hardin County

## CRUSTLESS PIE

1 c. white sugar  
4 eggs  
1 qt. sweet milk  
6 rounding T. flour

½ t. baking powder  
¼ t. salt  
1 t. vanilla extract  
2 c. shredded cocoanut

Cream sugar and eggs, add salt, flour and baking powder sifted together, vanilla, then milk. Pour in 2 greased baking pie plates and sprinkle 1 c. shredded cocoanut in each pie. Bake about 10 minutes at 400°. Then reduce the heat to about 325° and bake about 20 minutes longer.

MRS. CHAS. ROOKS, Plymouth Grange, Richland County  
MRS. CARMEN MICHAEL, Spring Lake Grange, Williams County

## OLD FASHIONED CUSTARD PIE

2 eggs beaten light  
½ c. sugar

2 c. rich milk  
⅛ t. salt

Season with nutmeg and bake slowly in moderate oven.

BARTLETT GRANGE, Washington County

## DATE PIE

1 lb. chopped dates  
1 c. milk

$\frac{1}{3}$  c. sugar  
3 well beaten eggs

Stir until ingredients are well mixed and pour into a 10-inch pie pan lined with pastry. Bake at 450° for 10 minutes. Reduce heat to 350° and continue baking until center of pie is firm. Cool and serve with whipped cream. Soak dates in milk for 3 hours, add sugar and eggs.

MRS. H. S. LEWIS, Benton Grange, Ottawa County

## ELDERBERRY PIE

2 c. elderberries  
1 c. sour cream

1 T. flour  
1 c. sugar

Mix together and bake in double crust.

OAK RUN GRANGE, Madison County  
PROVIDENCE GRANGE, Lucas County

## CRANBERRY PIE

$1\frac{3}{4}$  c. sugar  
 $\frac{3}{4}$  c. cold water  
2 c. cranberries  
4 T. flour

$\frac{1}{4}$  t. salt  
2 egg yolks  
3 T. butter  
1 t. vanilla

Make syrup of sugar and water, add cranberries and cook until they stop popping. Cool, mix flour, salt and egg yolks, add to berries and simmer 3 minutes. Stir in butter and vanilla. Make meringue of the whites.

MRS. ELMA SHIELDS, C. G. Williams Grange, Meigs County

## FRUIT NUT PIE

1 pt. raspberries  
 $1\frac{1}{2}$  c. sugar

3 T. cornstarch  
 $\frac{1}{2}$  c. coarsely chopped nuts

Heat fruit, sugar, cornstarch which has been dissolved in a little cold water. Let boil a few minutes. Remove from stove, add nuts. Any fresh or canned fruit may be used instead of raspberries. If canned fruit is used cut down on the amount of sugar.

HANCOCK County  
SCIOTO VALLEY GRANGE, Pickaway County

## GRAHAM CRACKER CREAM PIE CRUST

16 graham crackers rolled fine  
 $\frac{1}{2}$  c. shortening (part butter  
melted)

1 t. flour  
 $\frac{1}{2}$  c. granulated sugar  
1 t. cinnamon

Mix as for pie crust and take  $\frac{1}{2}$  c. of mixture and pack in pie tin.

## Custard Filling

3 egg yolks  
2 c. milk  
 $\frac{1}{4}$  c. sugar

2 T. cornstarch  
1 t. vanilla flavor

Cook together until mixture coats the spoon, pour into the pie pan. Cover with meringue and brown.

MRS. MYRON MATTHEWS, Meander Grange, Trumbull County

## GOOSEBERRY PIE

- |                     |                         |
|---------------------|-------------------------|
| 3½ c. gooseberries  | ¼ t. salt               |
| 2 T. minute tapioca | 1 t. grated orange rind |
| 1½ c. sugar         | 2 T. melted butter      |

Mix all together and let stand 15 minutes. Line 9-inch pastry tin with pastry, add fruit mixture, cover, slit in several spots to allow steam to escape. Bake in hot oven, 450° F., 15 minutes and decrease to moderate, 350° F., and bake 30 minutes longer.

MRS. PEARL TIDRICK, Tri-County Grange, Tuscarawas County

## HEAVENLY PIE

- |                   |                       |
|-------------------|-----------------------|
| 2 ripe bananas    | 1 c. granulated sugar |
| ½ t. salt         | 2 egg whites          |
| ½ t. vanilla      | ½ pint whipped cream  |
| ¼ c. chopped nuts |                       |

Put in shell, put cream and chopped nuts on top.

MRS. R. D. SICKAFOOSE, Magnolia Grange, Stark County

## HICKORY NUT PIE

- |                    |                               |
|--------------------|-------------------------------|
| ¼ c. butter melted | 6 T. cocoanut                 |
| 1 c. white sugar   | 3 beaten eggs                 |
| 1 c. brown sugar   | ½ c. hickory nut meats rolled |

Cream butter and sugar, add cocoanut and eggs. Pour in 9-inch unbaked pie crust, top with nuts and bake in slow oven for one hour. Test with knife like custard pie.

LEANNA LEATHLEY, Olive Branch Grange, Clark County

## LEMON CAKE PIE

- |                                |                      |
|--------------------------------|----------------------|
| 1 c. milk                      | 1 c. sugar           |
| 2 T. melted butter             | 2 T. (rounded) flour |
| 2 egg yolks                    | 2 egg whites beaten  |
| 1 lemon, juice and grated rind |                      |

Mix sugar and flour, add butter, egg yolks and milk, stir smooth, add lemon and fold in the stiffly beaten white last. Bake in unbaked crust 15 minutes with oven at 450° F., then at 350° F. for 20 minutes or until done.

MRS. DELIA THOMAS, Jackson Grange, Perry County  
MARILIN C. LYLE, Highland Grange, Highland County

## LEMON PIE

- |                                 |                    |
|---------------------------------|--------------------|
| 2 T. cornstarch (or 3 of flour) | 1 lemon-juice-rind |
| 1 c. sugar                      | 1 T. butter        |
| 1 c. boiling water              | 2 eggs             |

Mix flour and sugar, add boiling water and cook until thick. Then add lemon, butter and beaten egg yolks. Put in baked pie shell. Make meringue of egg whites, add 2 T. sugar and a little lemon extract, brown in oven. Milk may be used instead of water for variety of flavor.

MRS. E. R. WALTERS, Biglick Grange, Hancock County  
MRS. ROY SMELTZER, Mt. Olive Grange, Marion County

## TWO-CRUST LEMON PIE

1 c. sugar  
1 heaping T. flour

1 c. boiling water  
pinch salt  
 $\frac{1}{2}$  lemon

Wash  $\frac{1}{2}$  lemon, trim off part of peeling, slice very thin, add to sugar and flour mixture, add salt and boiling water. Mix all thoroughly and bake as any fruit pie with two crusts.

AMBER HOSKINS, Enterprise Grange, Trumbull County

## MAPLE SYRUP PIE

3 T. flour  
1 T. butter

1 c. hot water  
1 c. maple syrup

Mix these together thoroughly, and fill unbaked pie shells. Bake about 40 minutes.

HARTFORD GRANGE, Licking County

## MAPLE VANILLA PIE (Bottom)

2 scant c. sugar  
 $\frac{1}{2}$  c. lard  
1 egg  
1 c. sour milk

1 t. soda  
3 c. flour  
1 t. baking powder

Mix these ingredients and spread in three unbaked pastry lined pie plates. Then pour over top the following:

1 c. sugar  
1 egg  
1 c. dark maple syrup

$\frac{3}{4}$  pt. water  
1 T. vanilla

Mix together. Bake in moderate oven.

MRS. EDWARD DUTT, Sharon Grange, Medina County

## PECAN PIE

3 eggs beaten  
1 c. (scant) white sugar  
1 c. white corn syrup

$\frac{1}{2}$  c. butter  
 $\frac{1}{2}$  to 1 c. rolled pecan meats  
1 t. vanilla

Cream butter and sugar, add other ingredients. Bake in open unbaked shell for 10 minutes at 450° F. and 30 minutes at 350° F.

MRS. PEARL BAILY, Lebanon Grange, Warren County  
MRS. GRACE D. MILLER, Smith Grange, Mahoning County

## MINCE MEAT

1 pk. apples, chopped  
6 lbs. beef  
1 lb. suet, ground  
3 lbs. seeded raisins  
2 lbs. currants  
1 lb. citron  
2 lbs. brown sugar

1 quart maple syrup  
1 quart boiled cider  
1 quart spiced syrup from peaches or pears  
1 lb. salt  
1 quart water  
1 t. of each, cinnamon, allspice, nutmeg, cloves, ginger

Cook until apples are tender and seal while hot.

JULIETTE TOWSLEE, Harrisville Grange, Medina County

## GREEN TOMATO MINCE MEAT

1 pk. green tomatoes, ground	2 T. cinnamon
2 T. salt	2 T. nutmeg
½ pk. apples, ground	1 t. cloves
5 lbs. brown sugar	1 c. vinegar
½ lb. ground suet	2 lbs. raisins

Drain tomatoes. Throw away liquid. Add as much water as there was liquid and boil a few minutes. Repeat this three times. Then add other ingredients. Cook one hour and seal while hot.

MRS. D. J. FOX, North Elyria Grange, Lorain County  
MRS. EARL JAMEYSON, Wellington Grange, Lorain County

## MOCK CREAM PIE

2 egg yolks	2 c. water or milk
2 T. flour	pinch of salt
1 c. sugar, scant	1 t. lemon

Boil until thickens, pour in crust that is already baked. Beat whites, pour over top. Put into oven and brown lightly.

MISS BLANCHE REIGHTER, Paulding Grange, Paulding County

## PINEAPPLE CUSTARD PIE

1½ c. water	3 T. cornstarch
1 c. sugar	½ c. crushed pineapple

Boil water and sugar together. Add yolks, cornstarch and pineapple. Pour in baked shell, cover with whites of 2 eggs, and brown.

MRS. WADE CLARK, Pleasant Valley Grange, Columbiana County

## PINEAPPLE SPONGE PIE

1 c. sugar	2 eggs, separate whites
2 T. flour	1 c. crushed pineapple
1 c. sweet milk	

Mix in order given, add beaten whites, bake same as custard. Bake 10 minutes at 450° F. Then lower to 325° F. until filling is set.

MRS. H. V. ZIMMERMAN, Mt. Nebo Grange, Columbiana County  
MRS. HAROLD INDOE, Chester Grange, Geauga County

## PLANTATION PIE

### Peanut Butter Crust

1½ c. flour	1/3 c. peanut butter
½ T. salt	3 T. water
1/3 c. shortening	

Mix with two knives or pastry blender and add the water. Use plenty of flour on board to roll crust. Line pie pan and bake at 450° F. for 15 minutes. Fill with the following:

1½ c. brown sugar	2 c. boiling water
4 T. flour	3 egg yolks
2 T. cornstarch	¼ t. salt
3 T. butter	1 t. vanilla

Mix sugar, flour and butter. Pour water into mixture slowly. Cook slowly until thick, add egg yolks, vanilla and cook two or three minutes longer. Cool. Pour into baked crust.

UNION GRANGE, Summit County

## PUMPKIN PIE

$\frac{3}{4}$ c. brown sugar	$\frac{1}{4}$ t. ginger
1 T. flour	$\frac{1}{4}$ t. cloves
$\frac{1}{2}$ t. salt	1 c. canned pumpkin
1 t. cinnamon	$1\frac{1}{2}$ c. rich milk
$\frac{1}{4}$ t. nutmeg	2 eggs, well beaten
$\frac{1}{4}$ t. allspice	

Mix sugar, flour, salt and spices together, add other ingredients. Stir smooth. Fill one 9-inch pie. Bake in 450° F. oven for 10 minutes, then reduce to 325° F. for 30 minutes or until firm.

OLIVE BRANCH GRANGE, Clarke County

## EGGLESS PUMPKIN PIE

1 c. stewed pumpkin	1 c. milk
$\frac{3}{4}$ c. sugar	1 T. cornstarch, dissolve in milk
$\frac{1}{2}$ c. sweet cream or canned milk	salt
	1 t. cinnamon or nutmeg

Mix together and cook for five minutes. Then pour into crust and bake one hour.

MRS. THERON WARREN, Ashtabula Grange, Ashtabula County

## PUMPKIN PIE

1 c. pumpkin	$\frac{1}{2}$ t. cinnamon
$\frac{3}{4}$ c. sugar	2 eggs
1 T. flour	$\frac{1}{2}$ c. cream
$\frac{1}{2}$ t. ginger	$1\frac{1}{2}$ c. whole milk
salt	

Mix all but egg whites. Beat whites and add last. Pour into unbaked pastry shell and bake at 450° F., for 10 minutes, then 325° F. for 30 minutes. This will form a meringue on top when baked.

MRS. JOHN C. WISE, Old Fort Grange, Seneca County

## RAISIN COCOANUT CREAM PIE

$\frac{1}{2}$ lb. seedless raisins	$\frac{1}{2}$ pt. water
1 c. sugar	2 T. flour, heaping
1 egg	1 pt. sweet milk
1 t. vanilla	pinch salt

Cook raisins in water for 10 minutes on slow heat. Mix sugar, flour, salt, egg yolk, and one-fourth of the milk together. Then add remainder of milk and the raisins boiling. Boil a little until it thickens, add vanilla. Pour in baked pie crust. Top with meringue and coconut and bananas (optional).

MRS. F. G. HAHN, Nimishillen Grange, Stark County

## RAISIN CREAM PIE

1 c. raisins	$\frac{2}{3}$ c. sugar
$1\frac{1}{2}$ c. boiling water	2 egg yolks
2 T. flour	lump of butter

Moisten with milk and beat. Then add to the boiling water. Let thicken and pour in a ready baked crust. Beat whites of eggs for top.

MRS. CLARA DIMMITT, Miami Grange, Clermont County

## RAISIN PIE

1 c. raisins  
2/3 c. sugar  
1 c. chopped apple

1/2 c. boiled cider, or sweet pickle  
vinegar  
add cinnamon, allspice, salt

Boil a few minutes, cool and fill two crusts.

MRS. H. A. ATWOOD, Nelson Grange, Portage County

## SOUR CREAM RAISIN PIE

1 egg  
1 c. sugar  
1 c. sour cream

1 c. raisins  
1 T. vinegar  
1 t. each of cloves, cinnamon,  
nutmeg

Mix all together and pour in an unbaked pie crust. This filling appears to be very thin but in baking it quickly thickens.

ETHELENE McCALL, New Concord Grange, Muskingum County

## RHUBARB CREAM PIE

1 c. sugar  
1 T. flour  
1 egg yolk

3 T. water  
1 T. butter  
2 c. chopped rhubarb

Pour boiling water over rhubarb, let stand 15 minutes. Drain. Mix with remaining ingredients. Cook until creamy. Put in baked pie shell and top with meringue. Brown in oven.

MRS. BESSIE MOSLEY, Ledge Grange, Geauga County

## RHUBARB SPONGE PIE

1 c. sugar  
1 T. butter  
2 T. flour

2 eggs  
1 c. milk  
1 c. cooked rhubarb

Cream sugar and butter. Add flour, egg yolks and mix thoroughly. Add milk and rhubarb and lastly fold in beaten egg whites. Line glass pie dish with pastry, pour in above mixture and bake in 425° F. oven.

MRS. V. KEC, Bedford Grange, Cuyahoga County

## RHUBARB MERINGUE PIE

3 c. rhubarb, cut fine  
1 1/2 c. sugar  
2 T. flour

2 egg yolks  
1/2 t. salt

Mix sugar and flour, add beaten egg yolks, then rhubarb. Place this mixture in an unbaked crust and bake. Make meringue with the 2 egg whites, beaten stiff, and 6 T. of sugar. Pile on baked pie and brown in oven.

MRS. LOYD McGRUFF, Ithaca Twin Grange, Darke County  
MRS. E. M. KRICHBAUM, Butler Grange, Richland County

## GREEN TOMATO PIE

1/2 c. sugar  
butter size walnut  
2 T. vinegar  
2 T. water

1 T. flour  
pinch of salt  
allspice, cloves, nutmeg,  
cinnamon to taste

Take half-grown green tomato. Peel and cut very thin. For 2 crust pie. Bake in slow oven.

HAMILTON TWP. GRANGE, Franklin County

# CAKES

*"Ah, cakes and friends we should choose with care  
Not always the fanciest cake that's there  
Is the best to eat! And the plainest friend  
Is sometimes the finest in the end!"*

MARGARET E. SANGSTER



## ANGEL FOOD CAKE

1 c. cake flour  
1½ c. sugar  
10 large eggs

1 t. cream of tartar  
1¼ t. mixed fruit flavor  
¼ t. salt

Beat egg whites with flat whip until frothy. Beat in cream tartar, salt, and continue beating until glossy. Measure flour and sift six times. Measure sugar and sift once, fold into egg whites 1 T. at a time. Fold in flour in the same way, add flavoring. Bake in an ungreased angel food cake pan 60 minutes, starting with the oven just warm. Increase heat every 15 minutes.

MRS. E. P. REDMAN, Bentonville Grange, Adams County

For variety cover the bottom of tube pan with the above batter and sprinkle generously with cocoanut. Repeating until 1 c. cocoanut is used, having cocoanut on top. You will have a different angel food which requires no icing.

MRS. PAUL SHAW, Antioch Grange, Hocking County

## ANGEL FOOD CAKE

7 egg whites  
1 c. sugar  
2/3 c. cake flour

½ t. lemon flavoring  
1 t. cream tartar

Sift the flour and sugar together eight times. Beat the whites of eggs to a very stiff froth; add cream tartar; beat again; sift in flour and sugar. Add flavoring, turn quickly in ungreased pan; bake in moderate oven for 50 minutes.

MRS. JENNIE E. STORK, Highland Grange, Defiance County

## COCOA ANGEL FOOD CAKE

1 c. flour  
11 egg whites  
1 t. cream tartar

1½ c. sugar  
1 t. vanilla

Take out 3 T. flour and add in its place 3 T. cocoa. Beat whites of eggs with salt added until light. Add the cream tartar and beat stiff. Sift flour and sugar separately three times. Fold in sugar, then the flour. Lastly add vanilla. Pour in ungreased pan. Place in cold oven, increase heat gradually and bake one hour. Invert pan to cool. Do not remove cake until cold.

HAZEL BASEL, Loudon Center Grange, Seneca County

## MOCK ANGEL CAKE

1 c. sugar  
1 c. flour  
3 t. baking powder  
½ t. salt

1 t. vanilla  
1 c. milk scalded  
2 egg whites

Sift dry ingredients together four times. Add milk slowly, stirring constantly. Lastly, add well beaten egg whites. Bake in slow oven 50 minutes.

DAISY MINCH, Streetsboro Grange, Portage County

## YELLOW AND WHITE ANGEL FOOD CAKE

### White Part

- |                             |                   |
|-----------------------------|-------------------|
| 6 egg whites                | 1 t. cream tartar |
| $\frac{1}{2}$ c. sugar      | almond extract    |
| $\frac{1}{2}$ c. cake flour | pinch of salt     |

Put in an angel food cake pan, then stir up the yellow part.

### Yellow Part

- |                                |                    |
|--------------------------------|--------------------|
| 6 egg yolks                    | 1 t. baking powder |
| $\frac{3}{4}$ c. sugar         | vanilla            |
| $\frac{3}{4}$ c. cake flour    | pinch of salt      |
| $\frac{1}{4}$ c. boiling water |                    |

Beat egg yolks and sugar together three minutes, add boiling water, vanilla, flour and baking powder, also salt, which has been sifted three or more times. Pour over white part and bake like an angel food cake.

BERNICE BELL, Genoa Grange, Ottawa County

## APPLE SAUCE CAKE

- |                               |                              |
|-------------------------------|------------------------------|
| $1\frac{1}{2}$ c. apple sauce | $\frac{1}{2}$ c. butter      |
| 1 c. sugar                    | 1 T. hot water               |
| 2 c. flour                    | 2 t. of soda                 |
| 1 c. seedless raisins         | 1 t. essence of mixed spices |

Make apple sauce same as for table use, strained and sweetened. Bake in loaf.

MRS. MARIE KNOTT, Vermilion Grange, Erie County

## VELVETY APRICOT CAKE

- |                              |                                |
|------------------------------|--------------------------------|
| $2\frac{3}{4}$ c. cake flour | 3 eggs                         |
| $\frac{1}{4}$ t. salt        | $\frac{1}{2}$ c. apricot juice |
| 2 t. baking powder           | $\frac{1}{2}$ c. water         |
| $\frac{1}{2}$ t. salt        | $\frac{1}{3}$ c. apricot pulp  |
| $\frac{3}{4}$ c. shortening  | 1 t. vanilla                   |
| $1\frac{3}{4}$ c. sugar      |                                |

Stew apricots as for table use, drain and put fruit through sieve. Cream shortening, add sugar gradually, beating thoroughly. Add yolks one at a time, beating well. Combine water, juice and pulp, add alternately with dry ingredients which have been sifted together. Fold in stiffly beaten whites. Bake either in loaf at 350° F. or layers at 375° F. Frost with boiled icing.

MRS. F. J. DEXTER, Parma Grange, Cuyahoga County

## APPLE SAUCE CAKE

- |                              |                         |
|------------------------------|-------------------------|
| 3 c. unsweetened apple sauce | 1 t. cloves             |
| 1 t. soda                    | $\frac{1}{2}$ t. nutmeg |
| 2 c. sugar                   | $\frac{1}{2}$ t. ginger |
| 1 c. raisins                 | 3 c. sifted flour       |
| 2 T. lard                    | salt                    |
| $1\frac{1}{2}$ t. cinnamon   |                         |

Dissolve soda in apple sauce. Cream lard and sugar. Add apple sauce, then dry ingredients. Bake in layer pans in moderate oven about 45 minutes.

MRS. HARMON WRIGHT, Salem Grange, Auglaize County

## ARABIAN RIBBON CAKE

3 c. sifted flour  
3 t. baking powder  
 $\frac{1}{4}$  t. salt  
 $\frac{2}{3}$  c. butter

$1\frac{1}{2}$  c. sugar  
3 egg yolks well beaten  
1 c. milk  
3 egg whites stiffly beaten

Sift flour once. Measure and add baking powder and salt. Sift together three times. Cream butter thoroughly. Add sugar gradually and cream together until light and fluffy. Add egg yolks and beat well. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Fold in egg whites. Fill one 9-inch layer pan. To remaining mixture add the following:

$\frac{1}{2}$  t. cinnamon  
 $\frac{1}{4}$  t. cloves  
 $\frac{1}{2}$  t. mace

$\frac{1}{2}$  t. nutmeg  
3 T. dark molasses

Turn this mixture into two greased 9-inch layer pans and bake in moderate oven.

MRS. T. H. SAFFELL, Captina Grange, Belmont County

## BANANA CAKE

$1\frac{1}{4}$  c. sugar  
 $\frac{1}{2}$  c. butter  
2 eggs  
2 bananas  
1 t. vanilla

1 c. sour milk  
2 c. flour  
1 t. soda  
1 t. baking powder

Cream sugar and butter together. Add eggs and bananas. Stir about five minutes. Then add sour milk. Sift dry ingredients, add and beat well. Add flavor. Bake in layer pans.

MRS. O. A. BOWERS, Denmark Grange, Ashtabula County

## BREAD CRUMB CAKE

3 eggs  
1 c. fine bread crumbs

1 c. nut meats  
1 c. sugar

Cream yolks of eggs and sugar. Add crumbs and nuts. Fold in whites of eggs beaten stiff. Top with a tart jelly and serve with whipped cream.

MRS. RALPH ORWICK, Harlem Springs Grange, Carroll County

## BREAD SPONGE CAKE

1 c. sponge  
1 c. sugar  
 $\frac{3}{4}$  c. butter  
2 eggs  
1 c. raisins

1 t. soda  
1 t. cinnamon  
1 t. cloves  
1 t. nutmeg

Let rise three hours.

MRS. N. A. MEALY, Vienna Grange, Trumbull County

## BROWN SUGAR CAKE

$1\frac{1}{2}$  c. brown sugar  
 $\frac{1}{2}$  c. shortening  
1 egg  
1 c. raisins  
 $\frac{2}{3}$  c. flour

1 t. soda, sifted in flour  
1 cup sour milk  
1 t. cinnamon  
1 t. cloves  
salt

MRS. FRANK EVEL, Shenandoah Grange, Huron County

## BURNT SUGAR CAKE

$\frac{1}{2}$  c. white sugar  
 $\frac{1}{2}$  c. boiling water  
 $1\frac{1}{2}$  c. sugar  
 $\frac{3}{4}$  c. shortening  
2 eggs

3 c. cake flour  
1 c. cold water  
2 t. soda  
1 t. vanilla

Place  $\frac{1}{2}$  c. sugar in frying pan and brown or caramelize. Add boiling water. Cook to syrup and cool. Cream butter and sugar. Add beaten egg yolks and cooled syrup. Sift soda with flour, add alternately with water. Add flavoring and fold in beaten whites. Bake in moderate oven.

MRS. CHARLES WILSON, Plainfield Grange, Coshocton County

## BUTTERLESS, EGGLESS, MILKLESS CAKE

1 lb. raisins  
1 qt. water  
1 lb. brown sugar  
3 T. lard

$\frac{1}{2}$  t. cloves, cinnamon, nutmeg  
1 t. soda  
 $3\frac{1}{2}$  to 4 c. flour  
2 t. baking powder

Boil raisins in water and add other ingredients in order.

MRS. LAURA MERCER, Smith Grange, Mahoning County

## BUSTER BROWN CAKE

$\frac{1}{2}$  c. butter  
2 c. brown sugar  
2 eggs  
1 t. baking powder  
1 t. soda

1 c. sour milk  
 $2\frac{1}{2}$  c. flour  
1 t. cinnamon  
1 t. cloves  
1 t. nutmeg

MARTHA BEBOUT, Thorny Point Grange, Licking County

## COCOANUT CAKE

3 c. flour  
3 t. baking powder  
 $\frac{1}{2}$  t. salt  
 $\frac{1}{2}$  c. butter  
4 egg whites

$1\frac{1}{2}$  c. white sugar  
1 c. cocoanut  
1 c. water  
1 t. lemon flavoring

Cream butter and sugar. Add cocoanut, flour, sifted with baking powder and salt, alternately with water. Fold in whites last.

MRS. WILLIAM HAMILTON, Darrow Street Grange, Summit County

## MARASCHINO CHERRY CAKE

$\frac{1}{4}$  c. sugar  
 $\frac{1}{2}$  c. shortening  
 $\frac{3}{4}$  c. liquid ( $\frac{1}{4}$  c. juice from 5 oz.  
bottle of cherries and milk  
to make  
 $\frac{3}{4}$  c. liquid

4 egg whites  
3 t. baking powder  
 $\frac{1}{2}$  c. nut meats  
5 oz. bottle mar. cherries  
 $2\frac{1}{4}$  c. flour

Flour nuts and cherries before cutting up cherries into quarters. Add egg whites last. Use 7 minute icing.

MRS. S. E. BEERS, Scioto Valley Grange, Pickaway County

## CREAM CAKE

2 eggs  
sweet cream  
1 c. sugar

1 c. flour  
1 t. baking powder  
1 t. lemon

Beat egg in cup and fill with cream, add sugar, flour, baking powder and lemon. Bake in moderate oven.

A. S. PRICE, Miami Grange, Clermont County

### WHIPPED CREAM CAKE

1 c. sweet cream	2 eggs
1 c. sugar	$\frac{1}{4}$ t. salt
1 t. vanilla	$1\frac{1}{2}$ c. flour
2 level t. baking powder	

Whip cream until firm, drop in eggs. Whip until light as foam. Add sugar, beat again. Add salt and vanilla. Whip in flour and baking powder. Bake in rather quick oven. Evaporated milk may be used by placing a cup in a vessel of boiling water. Bring to a boil and then chill. You can then whip.

OSIE SCHNEIDER, Bantam Grange, Clermont County  
MRS. O. G. BEAN, Tri-County Grange, Tuscarawas County  
CLINTON County

### WHIPPED CREAM CAKE

3 egg whites	1 t. almond flavoring
1 c. whipping cream	$1\frac{1}{2}$ c. sugar
$\frac{1}{2}$ c. cold water	3 t. baking powder
2 c. cake flour	few grains of salt

Carefully fold whipped cream into stiffly beaten egg whites. Gradually fold in cold water and flavoring. Sift flour and measure and sift with sugar, baking powder and salt. Carefully fold into cream mixture. Pour into cake pan which has been lined with waxed paper. Bake in a moderate oven 325° F. 30 to 35 minutes.

MRS. C. W. PARRISH, Sharon Grange, Noble County

### CRUMB CAKE

$2\frac{1}{2}$ level c. flour	$\frac{1}{2}$ c. butter
2 level c. brown sugar	

Mix as pie dough. Take three-fourths of above mixture to place on top of cake. To the remaining mixture add  $\frac{3}{4}$  t. soda dissolved in  $\frac{3}{4}$  c. of sour milk, 1 egg well beaten, 1 t. cinnamon. Beat batter well, put in pan 9 by 9 inches. Sprinkle  $\frac{3}{4}$  c. of crumbs on top. Bake in 300° F. oven, 30 minutes.

MRS. E. C. MANNON, Adams Twp. Grange, Clinton County

### ONE-EGG DATE CAKE

1 c. chopped dates	1 egg
1 t. soda	2 c. flour
1 c. boiling water	$\frac{1}{2}$ c. nut meats
1 T. butter	1 t. baking powder, pinch salt
1 c. sugar	1 t. vanilla

Sprinkle soda over chopped dates. Add boiling water, butter, sugar. Beat thoroughly. Add beaten egg, flour, baking powder and salt. Last, add nuts and vanilla. Bake in loaf or square pan in moderate oven. Serve with frosting or a touch of whipped cream.

MARY IRWIN, Captina Grange, Belmont County

### DEVIL'S FOOD CAKE

2 c. brown sugar	$\frac{1}{2}$ c. sour milk
$\frac{1}{3}$ c. shortening	2 c. flour
2 egg yolks	

Dissolve  $\frac{1}{2}$  c. grated Baker's chocolate in  $\frac{1}{2}$  c. hot water. To this add 1 t. soda and add to above mixture, 2 egg whites beaten, and 1 t. vanilla.

MRS. J. S. GROVES, Margaretta Grange, Erie County

## DEVIL'S FOOD CAKE

(First Prize State Contest)

3 c. dark brown sugar	$\frac{3}{4}$ c. cocoa
$\frac{3}{4}$ c. butter or lard	$\frac{3}{4}$ c. boiling water
3 eggs	$1\frac{1}{2}$ t. soda
$\frac{3}{4}$ c. sour milk	3 c. cake flour
	vanilla

First combine cocoa, boiling water and soda, let cool while creaming shortening. Add sugar, small amount at a time, creaming thoroughly. Add unbeaten eggs, one at a time, beating thoroughly. After each egg add cocoa mixture, alternating milk and flour, beginning with flour and ending with flour. Buttermilk may be used, but I have better success with sour milk. This makes a large cake, can be made in three layers.

MRS. CARMIA ADAMS, Eden Grange, Trumbull County

## DEVIL'S FOOD CAKE

$1\frac{1}{4}$ c. sugar	1 t. soda
$\frac{1}{2}$ c. shortening	1 c. sour or sweet milk
2 eggs	2 c. sifted flour
$1/3$ c. cocoa	1 t. vanilla

Sift all dry ingredients together and mix in the usual way.

MRS. ANNA WAGNER, Canal Fulton Grange, Stark County

## MILLION DOLLAR DEVIL'S FOOD CAKE

2 c. sugar	2 c. cake flour, sifted 6 times
$\frac{1}{2}$ c. butter	2 t. baking powder
4 squares Baker chocolate, melted	$\frac{1}{2}$ t. salt
4 eggs	1 t. vanilla
1 c. sweet milk	

Cream sugar, butter, add egg yolks, chocolate; add alternately milk and flour and bake in two, 9-inch pans.

### Icing

1 $1\frac{1}{3}$ boxes powdered sugar	3 squares Bakers chocolate, melted
1 cup butter	1 t. vanilla

MRS. KATHARINE GIBBS, Schoenbrunn Grange, Tuscarawas County

## RED DEVIL'S FOOD CAKE

2 c. sifted flour	4 T. lard
$\frac{1}{2}$ t. salt	2 eggs
1 t. baking powder	1 level c. sugar
1 t. soda	$\frac{1}{2}$ c. boiling water
3 T. cocoa	1 t. vanilla

Cream lard, add egg yolks, beat vigorously. Add sugar gradually. Cream until light and fluffy. Stir sour milk and boiling water together. Add alternately with dry ingredients, sifted together four times to above mixture. Beat until smooth, beat egg whites stiff, fold lightly in batter until smooth. Bake in two, 9-inch greased pans for 25 minutes in moderate oven.

INES L. KENNEDY, Ft. Defiance Grange, Defiance County

### EGGLESS CHOCOLATE CAKE

- |                  |                         |
|------------------|-------------------------|
| 2 c. brown sugar | ½ c. cocoa sifted with  |
| 1 c. buttermilk  | 2 level c. pastry flour |
| ½ c. butter      | salt, vanilla           |
| 1/3 c. lard      |                         |

Add 1 t. soda in ½ c. hot water or coffee.

MRS. ERNEST WOLF, Butler Grange, Columbiana County

### SOUR CREAM DEVIL'S FOOD CAKE

- |                  |                               |
|------------------|-------------------------------|
| 1 pt. sour cream | 1 t. vanilla                  |
| 2 eggs           | 3 c. cake flour               |
| 1 pt. sugar      | 3 scant t. cocoa dissolved in |
| 1 t. soda        | 2 t. water                    |

Cream sugar and ½ pt. cream, add eggs unbeaten. Beat hard and add balance cream. Beat hard again. Add flour and soda sifted together. Add cocoa dissolved in water. Bake with slow fire.

MRS. CARRIE ABEL, Westland Grange, Morgan County

### FUDGE CAKE

- |             |                            |
|-------------|----------------------------|
| 4 T. butter | 1 c. nuts                  |
| 3 eggs      | 4 squares Bakers chocolate |
| 2¼ c. sugar | 3 t. baking powder         |
| 1½ c. milk  | 2 t. vanilla               |
| 2 c. flour  |                            |

### Fudge Icing

- |                     |                 |
|---------------------|-----------------|
| 2 c. sugar          | 2 T. Karo syrup |
| 2/3 c. milk         | 2 T. butter     |
| 2 squares chocolate | 1 t. vanilla    |

MRS. CLYDE W. PURDY, Pleasant Grange, Knox County

### WELLESLEY FUDGE CAKE

- |              |                     |
|--------------|---------------------|
| 2 eggs       | 2 c. flour          |
| 4 T. butter  | 4 squares chocolate |
| 2 T. vanilla | 2 t. baking powder  |
| ½ t. salt    | 1½ c. whole milk    |
| 2 c. sugar   |                     |

Cream butter and egg yolks. Add sugar, cream until smooth. Add part of milk and flour sifted with baking powder and salt. Mix well. Add rest of milk and mix. Add vanilla and melted chocolate; beat egg whites dry and fold in. Add chopped nuts. Bake ½ hour in layers at 350° F. Batter is very thin.

MRS. E. LOIS BONAR, Carlisle Grange, Noble County  
FRANCE IKLE, Racine Grange, Meigs County

### MAHOGANY CAKE

- |  |                      |
|--|----------------------|
| ½ c. milk  | ½ c. cocoa           |
| Cook until thick and smooth and set aside to cool. |                      |
| ½ c. butter  | ¾ t. soda            |
| 1½ c. sugar  | 2 t. baking powder   |
| 3 eggs   | 2/3 c. sweet milk    |
| 2 c. pastry flour                                  | 1 t. vanilla extract |

Cream butter and sugar together well. Add beaten yolks of eggs. Sift together flour, soda, baking powder and add alternately with the milk to the first mixture. Add the chocolate mixture and vanilla extract and mix well. Fold in stiffly beaten whites of eggs. Bake in two well greased 9-inch layer cake tins in a moderate oven at 350° F. for about 30 minutes.

MRS. FRED A. BULLOCK, Lebanon Grange, Warren County  
MRS. HOWARD MORRISON, Bridgewater Grange, Williams County

## DARK CAKE

1½ c. sugar	1 t. vanilla
¼ c. butter	warm water
2 eggs	½ c. sour milk
¼ c. cocoa	2 c. flour
1 t. soda	1 t. baking powder

Cream sugar and butter. Add well beaten yolks. Place cocoa and soda in cup; fill with warm water and beat well. Add sour milk and beaten egg whites. Sift flour and baking powder and add to batter. Bake in loaf tin.

MRS. F. SATON, Nevada Grange, Wyandot County

## COCOA CAKE

2 c. brown sugar	1 c. sweet milk
½ c. butter	1 t. soda
2 egg yolks	2 c. flour
½ c. cocoa	

Lastly add beaten egg whites, also pinch of salt.

MRS. HAROLD STETLER, Chattanooga Grange, Mercer County  
ELSIE SCANLON, Perryton Grange, Licking County

## EASY FRUIT CAKE

¾ c. shortening	peel of one orange, ground fine
1 c. sugar	½ t. soda
3 eggs	3 c. cake flour
½ t. salt	1 t. vanilla
1 c. buttermilk or sour milk	1½ c. dates, chopped fine
1 c. chopped walnuts	

Sift dry ingredients. Cream fat and sugar. Add eggs, beating after each addition of eggs. Add dates, nuts and orange peel that has been dusted with flour. Add sifted dry ingredients alternately with liquid. Bake in greased pan 1½ hours at 300° F. When baked pour over the cake the following: Juice of 1½ oranges, peel of 1 orange, ground fine and ¾ c. sugar. Mix well together. Let cake age for 24 hours before using.

MRS. F. PURVIANCE, Wintersville Grange, Jefferson County

## DARK FRUIT CAKE

1 lb. sugar	1 T. molasses
1 lb. butter	1 c. sour milk
8 eggs	1 c. grape juice
2 lbs. raisins	1 t. soda
½ lb. currants	2 t. cinnamon
½ lb. citron	2 t. cloves
½ lb. figs	2 t. nutmeg
1 lb. chopped nuts	1¼ lbs. flour
4 apples chopped fine	2 t. baking powder

Cream shortening, add sugar gradually. Add beaten egg yolks, molasses. Put soda in sour milk and add to mixture. Add one half of the flour, baking powder and spices sifted in. Next add grape juice, remaining flour with chopped fruit and nuts. Fold in egg whites, stiffly beaten. Bake in loaf pans in a slow oven 250 to 300° F. from 1 to 3 hours, according to size of loaf.

MRS. NETTIE TWILLAGER, Fairview Grange, Paulding County

## RICH FRUIT CAKE

1 lb. citron	2 lbs. dates
2 lbs. raisins	2 t. salt
2 lbs. currants	½ c. fruit juice
1 lb. almonds or black walnuts	2 t. cinnamon
1 lb. butter or crisco	2 t. mace
1 lb. brown sugar	1 t. allspice, nutmeg
12 eggs	½ t. cloves
2 lbs. figs	4 c. flour
1 bottle red cherries	1 c. fruit, flour it
1 bottle green cherries	

Bake 2 hours at 300° F. or steam 2 hours. Line pans carefully with several layers of paper.

MRS. R. BLACKENSDECKER, Hamilton Twp. Grange, Warren County

## ECONOMICAL GOLD CAKE

2 c. sifted flour	3 egg yolks, beaten thick and lemon colored
2 t. baking powder	¾ c. milk
½ c. butter or other shortening	1 t. vanilla
1 c. sugar	½ t. orange extract

Sift flour once, measure, add baking powder, sift together three times. Cream butter and sugar together until light and fluffy. Add flour and milk, alternately. Beat after each addition. Add flavor, beat well. Bake in 2 greased 9-inch layer pans, 25 to 30 minutes.

YORK STREET GRANGE, Wyandot County

## GINGER BREAD

½ c. butter	½ t. salt
1 c. brown sugar	2½ c. flour
1 egg	1 t. soda
½ c. molasses	1 t. baking powder
1 c. sweet milk (sour milk 2 t. soda)	1 t. ginger
	1 t. cinnamon

Cream butter, sugar. Add beaten egg, molasses and milk. Then all dry ingredients which have been well sifted. Bake 400° F. 25 to 30 minutes. Always good.

MRS. E. J. FISH, Strongsville Grange, Cuyahoga County

While ginger bread is warm, split into two layers and place marshmallows between layers and on top. Return to moderate oven until marshmallows are brown. Serve at once.

MRS. ANNA GREATHOUSE, Westland Grange, Morgan County  
MRS. RAYMOND HOKE, Mt. Nebo Grange, Columbiana County

## ANGEL GINGER BREAD

2 eggs	½ c. shortening, scant
pinch salt	1 t. ginger, cinnamon, nutmeg
1 c. sugar	2 t. soda
½ c. molasses	2½ c. flour
	1 c. boiling water

Beat eggs, salt well and add remaining ingredients in order given. Boiling water last and raisins if desired.

MRS. W. C. CARL, Alton Grange, Franklin County

## APPLE GINGER BREAD

- 6 apples
- 2 t. lemon juice
- $\frac{3}{4}$  c. sugar

Wash, pare and slice apples. Put them in well greased glass cooking dish. Add lemon juice and sugar. Place uncovered in a hot oven while ginger batter is being prepared, or about 10 minutes.

### Batter

- 1 egg
- $\frac{1}{2}$  c. sugar
- $\frac{1}{2}$  c. molasses
- 1 c. sour milk
- 3 T. fat
- 2 c. flour
- 1 t. baking powder
- $\frac{3}{4}$  t. soda
- $\frac{3}{4}$  t. nutmeg
- $\frac{3}{4}$  t. ginger
- $\frac{1}{2}$  t. cinnamon
- $\frac{1}{2}$  t. salt

Mix in order given. Pour batter over apple mixture, and bake 50 minutes in moderate oven. Makes a nice company dish.

LUCILE SMITH, Watertown Grange, Crawford County

- $\frac{1}{4}$  c. raisins
- 2 T. butter
- $\frac{1}{2}$  c. brown sugar
- 1 medium can pineapple

Melt butter and blend together other ingredients. This may be used in same way as the apple mix.

MRS. GEORGE SMITH, Royal Grange, Trumbull County

## SOFT GINGER BREAD

- $\frac{1}{2}$  c. sugar
- $\frac{1}{2}$  c. butter
- 1 c. molasses
- 2 eggs
- 1 t. cloves
- 1 T. ginger
- $2\frac{1}{2}$  c. sifted flour
- $\frac{2}{3}$  c. boiling water
- 1 t. soda

Cream sugar, butter. Add eggs, spices and beat thoroughly. Stir in flour, boiling water in which soda has been dissolved. Beat until light and smooth. Bake in slow oven 50 to 60 minutes.

MRS. CHLOEY PRICE, Houston Grange, Shelby County  
MRS. LAWRENCE PIKE, Calcutta Grange, Columbiana County

## HICKORY NUT CAKE

- 2 c. sugar
- $\frac{2}{3}$  c. butter
- 1 c. sweet milk
- 3 c. cake flour, sifted 3 times
- 3 eggs
- 2 t. baking powder
- 1 c. hickory nut kernels

Cream butter and sugar well. Then add egg yolks. Beat well, add flour, baking powder and nuts, alternately, with milk. Add beaten egg whites and flavoring. Bake in three layers in moderate oven, 350° F. Frost with brown sugar fudge frosting.

MARGARET CASPER, Harrison Twp. Grange, Carroll County

## JAM CAKE

- 2 c. sugar
- 3 eggs
- 1 c. lard and butter
- 1 c. jam, seedless
- 1 t. cinnamon
- 1 t. cloves
- 1 t. nutmeg
- 1 t. allspice
- 1 c. sour milk and cream
- 1 t. soda
- 3 c. flour, more if needed

Beat eggs. Cream sugar, eggs, lard and butter. Add spices. Dissolve soda in cream. Stir in flour. Add jam last and stir well. Bake in a moderate hot oven.

MRS. MABEL WEBER, Chester Grange, Meigs County

### LADY BALTIMORE CAKE

1 c. butter	4 t. baking powder
1 c. milk	1 t. vanilla
3½ c. sifted cake flour	1 t. orange flavoring
2 c. sugar	6 egg whites
½ t. salt	

Cream butter, add sugar gradually. Beat until smooth and creamy. Sift flour, baking powder and salt together. Add alternately with milk to first mixture. Add flavoring. Fold in stiffly beaten egg whites. Bake in well greased layer cake pans in moderate oven 375° F. about 35 minutes. Use fruit and nut filling between layers and 7-minute or a boiled icing for top and sides.

MRS. EARL BIBLE, Sodom Grange, Williams County

### DELICATE NUT CAKE

2 c. brown sugar	2 t. cocoa
½ c. melted butter or lard	2 c. flour
2 beaten eggs	½ t. baking powder
½ c. sour milk	1 t. vanilla
½ c. boiling water	½ c. broken nut meats
1 t. soda	

Mix the same way as you would any other butter cake, dissolving soda in half of boiling water, cocoa in the other half.

MRS. ERVIN G. RECKER, Patterson Grange, Darke County

### PLAIN CAKE

2 c. flour	2 egg whites
2 t. baking powder	2 T. shortening
1 large c. sugar	milk

Put whites in cup and fill up with milk. Add dry ingredients sifted together. Beat for five minutes. Flavor.

MRS. JULIA NEEL, Decatur Grange, Brown County

### MINCEMEAT CAKE

1½ c. sugar	1 t. cinnamon
1 c. mincemeat (1 pkg.)	1½ c. hot water
1 c. raisins	3 c. flour
½ c. shortening	2 t. soda

Mix all but flour and soda and bring to boil. Cool and add flour and soda. Bake in moderate oven 380° F., either in loaf or layer.

FLORENCE STONE, Newbury Grange, Geauga County

### PRINCE ALBERT LOAF CAKE

1 c. brown sugar	1 t. soda in milk
½ c. shortening	1 t. cinnamon and other spices
¾ c. sour milk	1 t. baking powder
2 eggs, separate	2 c. flour
½ c. raisins	

Cream sugar and shortening together. Add sour milk and soda. Combine with egg yolks. Then add dry ingredients. Fold the two beaten egg whites slowly. Sprinkle sugar and cinnamon on top before baking.

MRS. J. LYNN REED, Renrock Grange, Noble County

## MR. KIRK'S MOTHER'S MARBLE CAKE

### Butter Sugar Mixture

2 c. sugar

2/3 c. butter

Cream together and divide equally between light and dark parts.

### Light Part

butter sugar mixture  
1/2 c. sweet milk  
1/2 t. vanilla

1 3/4 c. flour  
4 beaten egg whites  
1 1/2 t. baking powder

### Dark Part

butter sugar mixture  
1/2 c. sweet milk  
1 egg and yolks of 2  
1 3/4 c. flour  
1 1/2 t. baking powder

2 t. cocoa, dissolved in hot water  
1/4 t. cinnamon  
1/4 t. cloves  
1/2 t. vanilla

If a third color is desired, add pink cake coloring to part of white. Drop colors alternately in baking pan. Bake in moderate oven.

MRS. WALTER F. KIRK, Lacarne Grange, Ottawa County

## PRUNE CAKE

2 1/4 c. sifted flour  
1 t. soda  
1/2 t. salt  
1 t. allspice  
1 t. cinnamon

1/2 t. cloves  
1 c. shortening  
1 1/4 c. sugar  
2 eggs  
1 c. cooked and chopped prunes

Sift flour once, measure, add baking soda, salt, spices and sift together three times. Work butter with spoon until creamy. Add sugar gradually, beating after each addition until light and fluffy. Add eggs, prunes and beat until well blended. Add flour alternately with milk, a small amount at a time, beating until smooth after each addition. Turn into greased 9-inch layer pans. Bake in moderate oven 375° F. 40 minutes.

MRS. EARL SPEECE, Kirkpatrick Grange, Marion County

## PORK CAKE

1 c. fat salt pork  
2 c. chopped apples  
1 c. Brer Rabbit molasses  
1 c. brown sugar  
1/2 c. chopped candied orange peel  
1 c. seedless raisins  
1 c. currants  
1/4 c. sliced citron  
3 eggs, beaten

3 c. Swans Down cake flour  
2 t. soda  
2 t. cream of tartar  
2 t. cinnamon  
1/2 t. mace  
1/2 t. cloves  
1/2 t. salt  
1 c. chopped walnuts  
1 c. candied cherries

Put salt pork through food chopper, using fine blade. Place pork and apples in saucepan, add molasses, brown sugar and simmer for 1 hour. Add orange peel, raisins, currants and citron. Cool and add the beaten eggs. Add the flour sifted with soda, cream tartar, spices and salt. Mix thoroughly until smooth, then stir in the walnuts. Place in loaf pan which has been lined with wax paper and press the cherries into the top. Bake in slow oven 325° F. for one hour. Remove cake from oven and cool in pan. This cake keeps well during the winter months.

MISS K. L. HUGHES, Lake County

## POTATO CAKE

- |                                   |                        |
|-----------------------------------|------------------------|
| 2 c. sugar, 1 brown, 1 granulated | ½ c. cocoa             |
| ½ c. butter                       | ½ c. nuts chopped fine |
| 4 eggs beaten separately          | 3 t. baking powder     |
| 2 c. mashed potatoes              | 1 t. soda              |
| ½ c. milk                         | 1 t. mixed spices      |
| 3 c. flour                        |                        |

Mix as any batter cake, sifting dry ingredients together. Bake in loaf.

MRS. DOLL, Jackson Grange, Ashland County

## SELF-ICED CAKE

- |             |                    |
|-------------|--------------------|
| ½ c. sugar  | 1 t. vanilla       |
| ½ c. butter | 1 t. baking powder |
| 2 eggs      | 1½ c. flour        |
| ½ c. milk   |                    |

Cream butter, add beaten yolks and other ingredients in order. Place batter in shallow pan. Beat two whites until frothy, slowly add 1 c. brown sugar and beat until stiff. Add 1 c. chopped nuts. Spread over batter and bake in medium oven.

VAUGHN E. WHITE, Beech Grove Grange, Morgan County

## SPICE CAKE WITH ICING

- |                            |                    |
|----------------------------|--------------------|
| 1 c. shortening            | 1 t. cloves        |
| 2 c. brown sugar, or maple | 1 t. cinnamon      |
| 2 whole eggs               | 1 t. salt          |
| 2 egg yolks                | 1 c. sour milk     |
| 2 2/3 c. flour             | 1 t. baking powder |
| 1 t. soda                  |                    |

Cream shortening, add sugar gradually and cream together until light. Add well beaten eggs and egg yolks. Sift flour, add soda, baking powder, cloves, cinnamon and salt and sift together. Pour in 8½x12½ greased pan and top with the following:

### Topping

- |                  |                       |
|------------------|-----------------------|
| 2 egg whites     | ½ c. broken nut meats |
| 1 c. brown sugar |                       |

Beat egg whites until stiff. Add brown sugar and beat. Spread over cake batter and sprinkle nut meats over top. Bake 45 minutes in moderate oven 350°F.

MRS. W. C. EWING, McDonald Grange, Hardin County

## SPICE CAKE

- |  |                                   |
|--|-----------------------------------|
| 2 c. brown sugar                       | 2 t. soda                         |
| 2/3 c. butter or lard, if lard is used | 1 c. buttermilk                   |
| a pinch of salt is required            | 1 t. each, cinnamon, cloves,      |
| 4 T. baking molasses                   | allspice                          |
| 3 c. flour                             | 1 cup chopped raisins, if desired |

MOLLIE STIGER, Old Fort Grange, Seneca County

## SPONGE CAKE

- |                      |                    |
|----------------------|--------------------|
| 2 eggs, beaten light | 1 c. flour         |
| ½ c. sweet cream     | 2 t. baking powder |
| ½ c. sugar           |                    |

Mix in order given, flavor as desired. Sift flour and baking powder together. This makes delicious shortcake used with fruit, or cottage pudding used with a dip.

MRS. C. W. HOUSER, Jackson Grange, Hancock County

## SUNSHINE CAKE

6 eggs	1 t. cream of tartar
1½ c. sugar	1 c. cake flour
½ c. water	1 t. vanilla

Beat egg whites until frothy. Add cream tartar and beat until stiff. Boil sugar and water together until they spin a thread, then beat into the egg whites and continue beating until almost cool. Add the well beaten egg yolks, fold in flour which has been sifted four times. Add vanilla last. Pour into large ungreased angel cake pan. Bake for 1 hour at 325° F. Remove from oven, invert pan and let stand until cool. 1 c. nut meats may be added to batter before baking, making nut sunshine cake.

MRS. FRANK MELLOTT, Washington Center Grange, Hancock County  
MRS. JOHN A. QUINN, Milton Grange, Jackson County  
MRS. PAUL H. RICHARDS, Brimfield Grange, Portage County  
MRS. G. R. BRANDT, Anna Community Grange, Shelby County

## HOT WATER SPONGE CAKE

4 whole eggs	2 T. lemon juice
2 c. sugar, scant	1 t. lemon flavoring
1 c. boiling water	2½ c. sifted flour
	4 t. baking powder

Beat whole eggs, add sugar, one cup at a time. Continue to beat until very light and creamy. Add boiling water, lemon juice and flavoring, beating all the while. Add flour and baking powder, beating well. Pour quickly into greased pans before heat from water is gone if possible. Bake 20 minutes in oven at 375° F. in 3, 8-inch pans 2 inches deep. Use fluffy marshmallow icing or serve with whipped cream, topped with crushed strawberries or other fruit. 1 c. scalding milk and 1 t. vanilla may be substituted for water and lemon juice.

BERTHA HARRIS, Todds Grange, Morgan County  
MRS. GAIL SMITH, Bethlehem Grange, Marion County

## WHITE SPONGE CAKE

2 c. sugar	5 egg whites
2 c. flour	½ t. cream tartar
1 c. hot water	2 t. baking powder

Mix sugar, flour and hot water. Beat whites on platter with wire whip light and foamy. Add cream tartar and baking powder in first mixture. Bake in tube pan.

ALICE LIGGITT, Chandlersville Grange, Muskingum County

## SOUR CREAM CAKE

2 c. sugar	½ c. cocoa
4 eggs	2 t. vanilla
2 c. sour cream	3 c. flour
2 t. soda	

MRS. CHARLES HENDER, Union Grange, Clinton County

## NEVER FAIL SPONGE CAKE

1½ c. sifted sugar	½ c. boiling water
2 T. cold water	1½ c. flour
4 eggs	1 level t. baking powder
1 t. vanilla	

Beat yolks, sugar and water 15 minutes. Add flour and baking powder, sifted together three times. Fold in beaten egg whites last. Bake 45 minutes at 350° F. Turn upside down to cool.

MRS. HUGH BUCHANON, Lafayette Grange, Medina County

## EGGLESS RAISIN CAKE

- |  |                   |
|--|-------------------|
| 1 lb. raisins, seeded                          | 1 t. salt         |
| 2 c. water cook 15 minutes then                | 1 t. ginger       |
| 1 c. cold water added                          | 1 t. cinnamon     |
| ½ c. shortening added                          | 2 T. baking soda  |
| 2 c. sugar added all while hot,<br>do not stir | 4 c. sifted flour |

Stir all together. Bake in large dripping pan. Frost with ½ lb. powdered sugar, mixed with enough sour cream to spread.

MRS. STARR GARDNER, Vermilion Grange, Erie County  
VERNA SHUMATE, Valley Grange, Jackson County  
MRS. ORMOND C. ANSEL, Champion Grange, Perry County

## DELICIOUS TEA CAKE

- |             |                    |
|-------------|--------------------|
| 2 eggs      | 2 c. flour         |
| 1 c. sugar  | 2 t. baking powder |
| ½ c. lard   | vanilla            |
| 2/3 c. milk | salt               |

Beat eggs, sugar and lard to a cream. Add milk alternately with flour and baking powder. Add vanilla and salt. Mix 3 T. sugar and 1 t. cinnamon and sprinkle on top of batter and bake.

MRS. E. T. FRANKS, Moreland Grange, Wayne County

## WATER MELON CAKE

### White Part

- |               |                    |
|---------------|--------------------|
| 5 egg whites  | 2/3 c. sweet milk  |
| 2 c. sugar    | 1 T. baking powder |
| 2/3 c. butter |                    |

### Red Part

- |                 |                               |
|-----------------|-------------------------------|
| 5 egg whites    | 2 c. flour                    |
| 1 c. red sugar  | 1 T. baking powder            |
| ½ c. butter     | ½ lb. raisins rolled in flour |
| ½ c. sweet milk |                               |

First, put white part into cake pan, keeping it away from center and well around sides. Then pour the red part into center and bake.

IDA TAYLOR, Great Bend Grange, Meigs County

## WHITE CAKE

- |                        |                           |
|------------------------|---------------------------|
| 1½ c. sugar            | 3 t. baking powder        |
| ½ c. butter            | 4 egg whites beaten stiff |
| 1 c. milk or water     | flavoring                 |
| 3 c. sifted cake flour |                           |

Cream butter, add sugar a little at a time. Add flour and milk alternately and beat after each addition. Fold in egg whites. Bake in layers in medium oven 375° F. Five egg whites can be used.

MRS. ROSE McCALL, Pleasant Grove Grange, Muskingum County  
MRS. CECIL HARSH, Fairfield Grange, Madison County  
MRS. FRANK DOLL, Leipsic Grange, Putnam County  
MRS. CARL JORDAN, Greenwood Grange, Hardin County

## WHITE CAKE

- |               |                    |
|---------------|--------------------|
| 2 eggs        | 1 c. sugar         |
| melted butter | 1½ c. sifted flour |
| ½ c. milk     | 2 t. baking powder |

Break eggs in cup. Fill cup half full with melted butter and remainder of cup with milk. Sift dry ingredients together three or four times. Combine with liquid, add flavoring and heat from 5 to 7 minutes.

RUTH HOPKINS, Nelson Grange, Portage County  
MRS. JOHN STRAVA, Ledge Grange, Geauga County

## WHITE CAKE

1½ c. sugar	4 egg whites
¾ c. shortening	2½ c. flour
¾ c. milk	2½ t. baking powder

Mix as any cake. Flavor and bake in moderate oven 375° F.

BELVA DUNLAP, Mt. Pleasant Grange, Clinton County

## WHITE MOON CAKE

### Three Layer

3 c. sifted cake flour	2 c. sugar
3 t. baking powder	1 c. milk
½ t. salt	1 t. vanilla
2/3 c. butter or other shortening	5 egg whites stiffly beaten

Sift cake flour once, measure, add baking powder, salt and sift together three times. Cream butter, add sugar gradually. Cream together until light and fluffy. Add flour mixture, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla, fold in egg whites. Bake in three 9-inch layer pans in slow oven 325° F. for 15 minutes, and increase the heat slightly to 350° F. and bake 15 minutes longer. Fine with moon glow icing.

MRS. FRANK WOODRUFF, Alton Grange, Franklin County  
KATHLEEN M. DENNIS, Emerson Grange, Jefferson County  
GRACE ELLIS, Bentonville Grange, Adams County  
MRS. HARMON WRIGHT, Salem Grange, Auglaize County  
MRS. E. M. POWELL, New Castle Grange, Belmont County

## LIGHT CAKE

1½ c. sugar	4 eggs
½ c. butter	1 t. vanilla
1 c. warm water	2 t. baking powder
2½ c. cake flour	

Cream butter and sugar gradually. Measure flour after sifting once, sift twice more and add alternately with warm water. Add stiffly beaten egg whites, vanilla and last sprinkle baking powder on top of mixture and fold in. Bake in two layers. Use custard filling between layers and frost top.

MRS. PAUL SOCKMAN, Green Valley Grange, Knox County

## SILVER CLOUD CAKE

3 c. cake flour	2/3 c. shortening
3 t. baking powder	1¾ c. sugar
½ t. salt	5 egg whites, unbeaten
1 t. lemon rind	1 c. milk

Sift flour, measure, add baking powder, salt and sift together three times. Cream shortening, add sugar gradually. Beat until fluffy. Add egg whites one at a time, beating thoroughly after each addition. Add flour alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in three layers in 9-inch greased pans in moderate oven 375° F. for 20 to 25 minutes or until done.

MARGARET D. CLAPP, Chatham Grange, Medina County

## WHITE LOAF CAKE

1 c. sugar	2 t. baking powder
½ c. butter	vanilla
½ c. milk	3 egg whites
1½ c. cake flour	

Bake in loaf pan.

MRS. JAMES RANDOLPH, Buckeye Valley Grange, Perry County

## FEATHERWEIGHT WHITE CAKE

½ c. shortening	3 egg whites
1 c. sugar	2/3 c. milk
2 c. flour	1 t. vanilla
2 t. baking powder	½ t. salt

Cream shortening with sugar. Stir in alternately milk and sifted dry ingredients. Fold in stiffly beaten egg whites. Add vanilla and turn into two greased layer pans. Bake in moderate oven 350° F. Ice with any favorite icing.

MRS. W. W. REIGHTER, Paulding Grange, Paulding County

## WHITE CAKE WITH BAKED ICING

1 c. sugar	2 t. baking powder
½ c. butter or lard	1 t. vanilla
2/3 c. milk	½ t. salt
2 c. cake flour	3 egg whites

### Top Mixture

5 T. brown sugar	3 T. cream
2 T. butter	½ c. cocoanut, scant

Mix together and when cake is done, spread over top and put back in oven to brown.

MRS. J. W. CRABS, East Springfield Grange, Jefferson County

## WHITE CAKE

1¾ c. sugar	3 t. baking powder
½ c. shortening	⅛ t. salt
1 c. cold water	1 t. vanilla
3¼ c. flour	4 egg whites, beaten

Cream 1½ c. sugar and shortening. Add flour and water alternately. Beat well. Beat egg whites and add other ¼ c. sugar. Fold egg whites and sugar in other mixture. Add salt. Bake in moderate oven.

MRS. HAZEL WORDELL, Liberty Grange, Champaign County

## WHITE SOUR MILK CAKE

2/3 c. butter	2½ c. flour
1¾ c. sugar	4 t. level baking powder
1 c. sour milk	4 egg whites, beaten stiff, but not dry
½ t. soda	½ t. each, vanilla, lemon extract

Ice with marshmallow boiled icing.

RUBY WALKER, Green Valley Grange, Vinton County

## WHITE CAKE

½ c. sugar	1 c. cold water
½ c. shortening	vanilla
4 t. baking powder	3 c. flour
4 egg whites	

Cream shortening and sugar. Add flour and water alternately. Fold in beaten whites last.

MRS. JOHN MORSE, Jackson Grange, Preble County

## FEATHER WHITE CAKE

1½ c. sugar  
½ c. shortening  
3 c. flour  
4 egg whites

3 t. baking powder  
1 c. cold water  
1 t. flavor

Cream shortening, add sugar gradually. Sift flour, baking powder and add alternately with water. Lastly add stiffly beaten whites. Bake in two layers. Put together with white icing and sprinkle with cocoanut.

MRS. I. G. SCOTT, Harmony Grange, Crawford County

## SNOW FLAKE CAKE

1½ c. sugar  
½ c. butter  
3 c. flour  
1 c. milk

2 t. baking powder  
½ t. salt  
1 t. flavoring  
5 egg whites

Thoroughly cream butter, gradually add sugar, beating to a smooth mixture. Sift and measure flour, add baking powder, salt and resift two or three times to completely and evenly mix. With a wire whisk beat the egg whites until light and fairly stiff. Add to sugar and butter mixture. Stir in alternately, milk and flour. Add flavoring extract and vigorously beat whole to a smooth mixture. Carefully fold in beaten egg whites, handling lightly to prevent tearing down air cells that have been beaten into them. Three egg whites may be used if an extra t. baking powder is used.

WILMA M. WALTER, Clover Hill Grange, Belmont County  
MRS. CARL H. McCAUGHEY, Booster Grange, Muskingum County

## DELICATE YELLOW CAKE

1½ c. sugar  
½ c. butter  
2¼ c. cake flour  
1 c. thin milk  
¼ t. salt

3 t. baking powder  
1 t. vanilla  
½ t. almond  
3 eggs

Cream butter, add sugar. Sift flour and add baking powder, sift again. Add with milk. Add flavoring, then eggs one at a time, beating thoroughly after each. Bake in two layers and put together with any good icing.

MRS. C. H. STIVER, Howland Grange, Trumbull County

## CAKE FLOUR

1 c. corn starch  
6 c. flour

sift together six times

MRS. EVA SCHOTT, Olive Grange, Noble County

## CUP CAKES

¼ c. shortening  
1 c. sugar  
1 c. milk  
1 egg, well beaten

2 c. flour  
¼ t. salt  
1 t. vanilla  
3 t. baking powder

Sift dry ingredients together. Add melted shortening to milk, egg and flavoring, mix together. Combine mixtures. Bake 20 minutes in 375 to 400° F. oven.

MISS MIRIAN CULLER, Shiloh Community Grange, Richland County

## APPLE CUP CAKES

1 c. sugar	1 t. cloves
1 egg	1 t. nutmeg
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ t. salt
1 c. fresh chopped apples	1 t. soda
$\frac{1}{2}$ c. raisins	1 t. baking powder
$\frac{1}{2}$ c. nuts, chopped	$1\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. cold coffee	

Cream sugar and shortening. Add remaining ingredients in order given. Bake in muffin pans.

MRS. ARTHUR SPORE, Florence Grange, Erie County

## COCOA OR NEVER FAIL CUP CAKES

1 egg	$\frac{1}{2}$ c. sour milk
$\frac{1}{2}$ c. cocoa	1 t. vanilla
$\frac{1}{2}$ c. shortening	1 t. soda
$1\frac{1}{2}$ c. flour	1 c. sugar
	$\frac{1}{2}$ c. hot water

Put in bowl in order given. Do not mix until last item has been added, then beat well. Bake in cup cake pans in moderate oven.

MRS. W. F. BOLEN, Jackson Grange, Perry County

## QUICK DATE CAKES

3 T. soft butter	1 t. baking powder
$\frac{2}{3}$ c. brown sugar	$\frac{1}{4}$ t. cinnamon, dash nutmeg
1 egg	$\frac{1}{2}$ c. dates, cut fine
$\frac{1}{4}$ c. milk	$\frac{1}{2}$ c. nut meats
$\frac{7}{8}$ c. flour	

Put all in bowl and beat three minutes. Bake in greased muffin tins. Bake at 375° F.

MRS. DEFOREST FARNER, Harrisville Grange, Medina County

## MAPLE CREAM CUP CAKES

$\frac{1}{2}$ c. shortening	3 t. baking powder
1 c. brown sugar	$\frac{1}{2}$ t. salt
2 eggs	$\frac{3}{4}$ c. maple syrup
$2\frac{1}{2}$ c. cake flour	$\frac{1}{2}$ c. milk
$\frac{1}{2}$ t. soda	$\frac{1}{2}$ t. vanilla

Thoroughly cream shortening and brown sugar. Add eggs, one at a time, and beat well after each one is added. Blend in vanilla. Sift flour, measure, sift again with soda, baking powder and salt. Add small amount of flour mixture, alternately with maple syrup and milk, beating after each addition until smooth. Pour batter into cup cake pans which have been greased and floured or into baking cups and bake in moderate oven, 350° F. for 25 to 30 minutes. Makes  $1\frac{1}{2}$  dozen.

ELIZABETH PETERSON, Chester Grange, Geauga County

## SPICED CUP CAKES

$\frac{1}{4}$ c. butter	$1\frac{3}{4}$ c. cake flour
$1\frac{1}{4}$ c. brown sugar	2 t. baking powder
2 eggs	1 t. cinnamon
$\frac{1}{2}$ c. milk	$\frac{1}{2}$ t. nutmeg and allspice

Cream butter and sugar. Beat in egg yolks. Sift dry ingredients and add alternately with milk and first mixture. Bake 15 minutes in moderate oven.

MRS. FRANK McCULLOUGH, Freeport Grange, Harrison County

# FROSTINGS AND FILLINGS



## APPLE FROSTING

1 large sour apple  
1 c. sugar

1 egg white, beaten

Grate apple and combine with sugar and egg white. Beat with rotary beater, until stiff and white. If apple darkens in grating, it will whiten when beaten.

WILLIAMSPORT GRANGE, Morrow County

## BOILED WHITE ICING

1 c. sugar  
4 T. boiling water  
 $\frac{1}{2}$  t. cream tartar

$\frac{1}{4}$  t. soda  
1 white of egg

Put sugar, water and cream tartar in sauce pan. Let heat gradually on back of stove until dissolved. Then boil until it spins a thread when dropped from spoon or forms soft ball in cold water. Add gradually to stiffly beaten white of egg. Add soda and beat again. Last add t. vanilla and spread.

CARRIE MORRISON, Columbia Grange, Meigs County

## BROWN SUGAR FROSTING

2 T. water  
1 egg white  
 $\frac{1}{8}$  t. salt

$\frac{1}{8}$  t. cream tartar  
1 c. light brown sugar  
 $\frac{1}{2}$  t. vanilla

Cook in double boiler over boiling water, beating briskly, with rotary beater, about 7 minutes or until it will stand in peaks.

ROXBURY GRANGE, Morgan County

## CARAMEL FLAVOR FROSTING

2  $\frac{1}{3}$  c. sugar  
 $\frac{2}{3}$  c. dark brown sugar  
 $\frac{1}{8}$  t. salt  
1 T. vinegar  
 $1\frac{1}{2}$  c. water

3 egg whites, beaten  
1 t. vanilla  
 $\frac{1}{4}$  t. almond extract  
 $\frac{1}{4}$  t. lemon extract

Mix sugar with salt, vinegar and water. Boil gently and without stirring until fine threads form when portions are slowly poured from spoon. Pour slowly in egg whites and beat steadily. Beat until thick and cold. Add extracts and frost cake.

RUTH LUTHER, Beech Grove Grange, Clarke County

## CHOCOLATE PEPPERMINT ICING

$1\frac{2}{3}$  c. sugar  
2 egg whites  
7 T. water

1 t. corn syrup  
essence peppermint  
melted chocolate

Cook over boiling water, beating constantly until stiff enough to hold its shape. Flavor with peppermint. Cover cake, when firm pour over it melted chocolate thinned with butter and cooled so it will not run. May decorate with nuts.

MRS. GRACE WILSON, Good Hope Grange, Fayette County

## CHOCOLATE ICING

4 T. melted butter  
6 T. cream, thin

1 square chocolate, melted  
2 c. powdered sugar

Mix all together. Add  $\frac{1}{2}$  t. vanilla. Let stand a few minutes before icing.

MRS. VILAS HUSER, Brady Grange, Williams County

## COCOANUT CAKE FROSTING

$\frac{1}{2}$  c. brown sugar  
 $\frac{1}{2}$  c. white sugar  
6 T. sweet cream

3 T. butter  
1 c. cocoanut

Mix sugar, cream and butter in frying pan. Let melt and stir in cocoanut. Put on cake just when cake is ready to take from oven. Set in oven until it is spread over cake.

MRS. B. F. BAIR, Bethlehem Grange, Stark County

## DIVINITY FROSTING

1 c. sugar  
pinch cream tartar  
 $\frac{1}{2}$  c. water  
2 egg whites

1 t. vanilla  
 $\frac{1}{2}$  c. chopped maraschino cherries  
 $\frac{1}{4}$  c. chopped nuts

Combine sugar, cream tartar and water. Cook to hard ball stage or 242° F. Beat egg whites until stiff, but not dry. Slowly pour syrup over egg whites, beating until thick. Fold in vanilla, cherries and nuts. Frost cake.

MRS. L. M. PRESTON, Wellington Grange, Lorain County

## EASY FUDGE ICING

2 T. softened butter  
1 whole egg or 2 yolks  
few grains salt  
1 square melted chocolate

$\frac{1}{2}$  t. vanilla  
2 c. powdered sugar  
cream as necessary

Put first four ingredients in bowl and beat well until creamy. Add vanilla and powdered sugar and enough cream to spread easily. In place of chocolate, add 3 T. cocoa and 1 other T. butter. Put on with even strokes, leaving a slightly ridged appearance.

MRS. NETTIE CLELAND, Columbia Grange, Richland County

## FUDGE ICING

2 c. dark brown sugar  
2 T. cream

2 T. butter  
1 t. vanilla

Cook sugar, cream and butter to soft ball stage. When cool add butter and beat.

LULU GROVES, Egypt Grange, Belmont County

## JELLY ICING

### Cooked

2 egg whites

1 c. jelly

Place ingredients in double boiler and beat until it stands in peaks.

MRS. A. J. FISHER, Alton Grange, Franklin County

## JELLY FROSTING

### Uncooked

2 egg whites

1 glass jelly

Place unbeaten egg whites and jelly in bowl of electric beater. Beat slowly until blended, then increase speed until thick enough to spread. Takes a long time so cannot be done by hand. Use pure food coloring to tint as desired.

GREENFIELD GRANGE, Highland County

## FLUFFY MARSHMALLOW FROSTING

2 egg whites, beaten stiffly

$\frac{1}{4}$  t. cream tartar

2 c. sugar

$\frac{1}{2}$  t. extract, lemon, almond, vanilla

$\frac{1}{2}$  c. hot water

10 marshmallows, cut in bits

Cook sugar, water and cream tartar to soft ball stage. Remove from stove. Pour 6 T. of syrup gradually over egg whites. Return remainder of syrup to stove and boil until it spins a thread. While this is cooking, beat whites briskly. Add remaining syrup slowly, then marshmallows. When about cold add flavoring.

MRS. W. E. HUSER, Brady Grange, Williams County

## MARSHMALLOW ICING

$1\frac{1}{2}$  c. sugar

$\frac{1}{2}$  t. cream tartar

2 egg whites, beaten stiff

marshmallows

Beat cream tartar and 2 T. sugar, taken from  $1\frac{1}{2}$  c., into egg whites. Boil sugar with enough water to dissolve until it spins a thread. Beat hot syrup into egg whites. Add marshmallows, cut in fourths. Beat until nearly cool.

MRS. C. O. MARSHALL, Nashport Grange, Muskingum County

## MILK CHOCOLATE NUT ICING

2 c. XXXX sugar

1 t. vanilla

1 square bitter chocolate

$\frac{1}{4}$  t. black walnut extract

3 T. butter

$\frac{1}{2}$  c. chopped nut meats

6 T. cream

pecans or walnuts

Melt chocolate and butter in mixing bowl over hot water. Add other ingredients and beat until creamy. Spread.

MRS. CLYDE BONE, Licking Valley Grange, Licking County

## MOCHA ICING

3 T. butter

4 c. sifted confectionery sugar

4 T. cocoa

1 t. vanilla

6 T. very strong cold coffee

Cream butter until light and smooth. Gradually cream in the cocoa. Add vanilla, then coffee alternately with the sifted confectionery sugar to make the icing stiff to spread. Spread on cake. This may be put into a jar and kept until ready to be used.

RUTH LEAVENGOOD, Keene Hill Grange, Coshocton County

## MOONGLOW LEMON FROSTING

1 lemon rind grated

2 egg yolks, unbeaten

4 T. lemon juice

$4\frac{1}{2}$  c. confectioner's sugar

Add lemon rind and juice to yolks. Mix and add sugar.

MRS. E. M. POWELL, New Castle Grange, Belmont County

MRS. AMOS SILCOTT, Knox County

## NEVER FAIL CHOCOLATE ICING

2 squares chocolate  
2 T. butter  
add 1 raw egg

1 box powdered sugar  
1 t. vanilla  
2 T. cream or milk

Melt chocolate and butter. Add to other ingredients and beat thoroughly. Spread over cold cake. Enough for sides, top and filling for large cake.

MRS. WALLACE A. MEIKLE, Vernon Grange, Trumbull County

## ONE MINUTE FUDGE FROSTING

$\frac{1}{2}$  c. cocoa, less if desired  
 $\frac{1}{4}$  c. milk  
 $\frac{1}{4}$  c. butter

1 c. sugar  
 $\frac{1}{4}$  t. salt

Place over heat. Stir constantly. When it begins to boil, time it and cook just one minute. Remove from fire and while still warm beat until icing is right consistency to spread.

EUTOKA NICHOLS, Mecca Grange, Trumbull County

MISS LOUANA GOOSMAN, Lincoln Grange, Summit County

LATHAM GRANGE, Pike County

## ORANGE FROSTING

2 T. butter  
2 T. sour cream

2 T. orange juice  
grated orange rind

Warm butter and cream. Add orange juice and rind. Stir in confectioner's sugar to right consistency to spread.

MRS. EARL LADD, Ravenna Grange, Portage County

## SEA FOAM ICING

(Uncooked)

$\frac{3}{4}$  c. brown sugar, packed down  
1 egg white  
pinch salt

5 T. water  
 $\frac{1}{2}$  t. vanilla

Beat together until thick enough to spread. No cooking necessary.

MRS. W. S. CROSBY, North Lima Grange, Mahoning County

## SEVEN-MINUTE FROSTING

2 eggs, unbeaten  
 $1\frac{1}{2}$  c. sugar  
5 T. water

$1\frac{1}{2}$  t. light corn syrup  
1 t. vanilla

Combine in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water. Beat constantly with egg beater and cook 7 minutes or until frosting stands in peaks. Remove from boiling water, add vanilla, beat until thick enough to spread.

MRS. H. H. BERINGER, Bethlehem Grange, Marion County

MRS. JACK SHIVES, Jackson Grange, Darke County

MRS. RUTH DOWNING, Harrison Grange, Logan County

DOROTHY ULLMAN, Huffman Grange, Monroe County

## SEVEN-MINUTE ICING

7/8 c. sugar  
3 T. cold water

1 egg white, unbeaten  
1/4 t. cream tartar

Put the above in double boiler. Set top in rapidly boiling water and beat with rotary beater 7 minutes or until thick enough to spread, then remove from fire and add 1/2 t. flavoring and 1/2 t. baking powder. Beat above together until stiff enough to spread nicely. Six marshmallows may be added when removed from fire.

MRS. P. E. KERNS, Clear Creek Valley Grange, Fairfield County  
MRS. JAMES SHULTZ, Jefferson Grange, Knox County

## THREE-SIX-NINE CAKE FROSTING

3 T. butter  
6 T. cream

9 T. brown sugar  
powdered sugar

Mix butter, cream and brown sugar. Bring to a boil and remove from fire. Add powdered sugar to icing consistency, about 1 pound.

MISS IRMA THOMPSON, Willow Wood Grange, Madison County

## SOFT CHOCOLATE FILLING

4 squares unsweetened chocolate,  
cut in pieces  
1 1/4 c. milk  
4 T. cake flour

1 c. sugar  
2 T. butter  
1 t. vanilla

Put ingredients in top of double boiler. Cook until thick.

MRS. WALTER LIVSEY, Nimishillen Grange, Stark County

## UNUSUAL ICING

1 c. white sugar  
1 c. sour cream

or  
1 c. brown sugar  
1/2 c. sour cream

Cook to soft ball stage. Cool and beat until creamy. Brown sugar scorches, so must be watched carefully. Also has to be cooked a little harder, 238° F.

FLORENCE STONE, Newbury Grange, Geauga County

## CUSTARD FILLING FOR CAKE

1/2 c. sugar  
1 egg  
1 T. corn starch

2 T. butter  
2/3 c. milk

Cook all together, stirring constantly. Flavor with lemon or vanilla and spread between layers.

NINA COMPTON, Mason Grange, Warren County

## LEMON FILLING

1 c. sugar  
2 T. flour  
1 lemon rind, grated  
pinch salt

1 lemon, juice  
1 c. water  
1 egg beaten

Mix together and cook in double boiler until thick.

MRS. EARL JAMEYSON, Wellington Grange, Lorain County

## FRUIT WHIP FROSTING

2 c. fruit pulp  
3/4 c. sugar

1 c. heavy cream  
1 T. lemon juice

Mix the fruit, sugar and lemon juice. Fold into stiffly beaten cream.

MRS. ALTA NELSON, Hemlock Grange, Meigs County

# COOKIES AND DOUGHNUTS

*"I feel sorry for the folks whoever they are  
Who live in a house where there's no cookie jar."*

*"O weary mother mixing dough  
Don't you wish that food would grow?  
Your lips would smile, I know, to see  
A cookie bush or a doughnut tree."*

HELEN PRICE, Washington Twp. Center Grange, Hancock County

★ ★ ★

## COOKIES

3 eggs	1 t. salt
1 c. lard	1 t. soda
1 c. sweet milk	3 t. baking powder
2 c. sugar	

Mix as thin as can be handled.

ELSIE SCANLON, Perryton Grange, Licking County

## MY FAVORITE COOKIES

1 c. brown sugar	1 t. mixed ground spice
$\frac{1}{2}$ c. shortening	$\frac{1}{2}$ t. soda
1 egg	2 t. baking powder
1 c. raisins, small	$\frac{1}{2}$ t. salt
2 c. pastry flour, sifted before measuring	$\frac{1}{2}$ c. rich sour buttermilk

Cream shortening. Add sugar, mix well. Add egg, beat thoroughly. Sift together the flour, spices, soda, baking powder and salt, then add alternately with buttermilk to first mixture. Mix well and drop from a teaspoon on well greased pans or cookie sheet. Oven 375° F. Soak raisins and drain well. More flour may be needed. Nuts are good instead of raisins.

MILDRED HALLER, Brookfield Grange, Trumbull County

## APPLE SAUCE COOKIES

1 c. unsweetened apple sauce	1 c. nut meats
1 c. sugar	1 t. baking powder
$\frac{1}{2}$ c. butter and lard	1 t. soda
1 egg	1 t. cinnamon
2 c. flour	1 t. cloves
1 c. raisins, chopped	$\frac{1}{4}$ t. salt

Drop from teaspoon.

MRS. ALFRED H. STRATTON, Goshen Grange, Mahoning County

## BANQUET NUT WAFERS

$1\frac{1}{2}$ c. sugar	2 egg whites
5 T. water	$\frac{1}{2}$ t. flavoring

Boil sugar and water without stirring until syrup spins a thread. Pour very slowly over stiffly beaten egg whites and beat until smooth. Add little cream tartar, amount that will lay on end of knife blade. Allow to stand a few minutes, then spread on banquet wafers and sprinkle with ground nuts. Put in hot oven to brown.

MRS. MABEL RIFE, Good Hope Grange, Fayette County

## BROWNIES

- |   |                            |
|---|----------------------------|
| 1 c. sugar                                  | 2 eggs, beat well          |
| 1 T. cocoa, heaping                         | $\frac{1}{2}$ c. flour     |
| $\frac{1}{2}$ c. shortening, cream together | $\frac{1}{2}$ c. nut meats |
|   | vanilla                    |

Bake in shallow pan in slow oven about one-half hour. Cut in squares while yet warm.

MRS. CHARLES EASLEY, Ft. Defiance Grange, Defiance County

## GRANDMOTHER'S BROWN SUGAR COOKIES

- |                              |                    |
|------------------------------|--------------------|
| 2 c. brown sugar             | 1 t. soda          |
| 1 egg                        | 1 t. baking powder |
| 1 c. sour milk or buttermilk | 1 t. nutmeg        |

Flour to make a soft dough. Roll, cut and bake in quick oven.

MRS. E. J. PETERSON, Ganges Grange, Richland County

## BURNT SUGAR COOKIES

- |                                |                  |
|--------------------------------|------------------|
| 2 c. sugar                     | 1 c. lard        |
| $\frac{3}{4}$ c. boiling water | 2 c. sugar       |
| 3 T. soda                      | 1 c. sour milk   |
| 3 eggs                         | nutmeg or ginger |

Put sugar in skillet, stir until melted. Remove from fire and pour in boiling water. While this is cooling mix remaining ingredients. Add soda in the molasses and stir well. Pour all together and work in flour to a very stiff dough.

MRS. MILDRED HARRIS, Morgan Grange, Morgan County

## BUTTERSCOTCH COOKIES

- |                                     |                   |
|-------------------------------------|-------------------|
| 1 c. lard and butter mixed, creamed | 1 T. cream tartar |
| 4 c. light brown sugar, rolled      | 1 T. vanilla      |
| 4 eggs, 3 if scarce                 | 6 to 8 c. flour   |
| 1 T. soda                           |                   |

Knead into loaves. Let stand over night in a cool place. Slice one-half inch thick. Bake in moderate oven.

MRS. RALPH C. FOX, Loudon Center Grange, Seneca County

MRS. CLYDE BRADLEY, Litchfield Grange, Medina County

MRS. PAUL SITLER, Midway Grange, Columbiana County

## BUTTERSCOTCH COOKIES

- |                             |                               |
|-----------------------------|-------------------------------|
| 3 c. brown sugar            | $\frac{3}{4}$ t. baking soda  |
| $\frac{3}{4}$ c. shortening | $\frac{3}{4}$ t. cream tartar |
| 4 eggs                      | 1 t. vanilla                  |
| 5 c. flour                  |                               |

Make into rolls and place in refrigerator for a few hours. Then cut into thin slices and place the cooled filling between slices. Bake in a slow oven.

### Filling—Cook Together

- |                       |                        |
|-----------------------|------------------------|
| 1 c. dates            | $\frac{1}{2}$ c. sugar |
| $\frac{1}{2}$ c. nuts | $\frac{1}{2}$ c. water |

MRS. C. W. ROBERTS, Morgan Grange, Butler County

## CHOCOLATE INDIANS

1 c. sugar  
½ c. butter  
½ c. cocoa

2 eggs  
½ c. flour  
½ c. chopped peanuts

Vanilla, salt, cinnamon. Beat eggs with sugar. Add butter melted, cocoa sifted with flour. Few grains salt. Add cinnamon. Add chopped nuts. Bake 20 minutes in shallow pan in moderate oven. Cut in thin strips.

ADA GARLAND, Clinton County

## BUTTERSCOTCH BRAN NUT SQUARES

¼ c. shortening  
1 c. brown sugar  
1 egg  
1 c. flour

1 t. baking powder  
¼ t. salt  
¼ c. nut meats  
¼ c. bran

Cream the shortening. Add the sugar and cream well. Add egg and beat. Add dry ingredients, then nuts and bran. Spread in a shallow square pan, bake about 30 minutes, at 350° F. Cut into squares and roll in confectioner's sugar.

MRS. P. A. EASTON, Springboro Grange, Warren County

## CHINESE CHEWS

2 eggs  
1 c. sugar  
½ c. flour  
½ t. baking powder

¼ t. salt  
1 c. chopped dates  
1 c. chopped nuts

Beat the eggs until light. Add sugar and blend. Sift together the dry ingredients and add to the egg mixture. Stir in the dates and nuts. Spread mixture in a well buttered pan and bake in a slow oven 300° F. about 20 minutes. When cool cut into small squares and roll in granulated sugar.

MRS. ELMER FRY, Woodgrove Grange, Delaware County

## CHOCOLATE CHIP COOKIES

1 c. butter  
¾ c. brown sugar  
¾ c. white sugar  
2 eggs  
2 T. hot water

2½ c. sifted flour  
2 t. soda  
1 t. vanilla  
1 c. pecan nuts  
1 lb. semi-sweet chocolate  
chipped size pea

Cream butter, add sugar, add beaten eggs, then water and soda sifted with flour, flavoring, nuts and chocolate.

MRS. PAUL B. MAXWELL, Gilead Grange, Morrow County

## CHOCOLATE JUMBLES

1 c. cocoa  
1 c. hot water  
2 c. brown sugar  
1 c. molasses  
1 c. shortening

2 egg yolks  
1 t. soda, heaping  
flour to make soft dough  
1 t. cinnamon  
1 t. cloves  
1 t. allspice

Add hot water to cocoa and soda. Let stand while preparing other ingredients. Cream shortening, adding sugar gradually. Add beaten egg yolks, then the molasses and cocoa mixture. Sift spices with flour and add. Roll as soft as possible. Cut with cooky cutter. Bake in hot oven. Egg whites may be used to make icing for cookies.

MRS. N. C. LEE, Monroe Grange, Ashtabula County

## COCANES

2 c. brown sugar  
1½ c. butter  
5½ c. flour

3 eggs  
2½ t. soda  
2 t. vanilla

This mixture requires no liquid. Mix with hands until it will hold together. Then roll one-half inch thick and cut into shape of fingers. Bake in hot oven.

BIRDS RUN GRANGE, Guernsey County

## SOUR CREAM COOKIES

1 c. butter  
2 c. sugar  
3 eggs  
1 c. sour cream

½ t. soda  
1 t. baking powder  
1 t. vanilla  
¼ t. salt

Flour to make stiff enough to roll. Bake in hot oven 450° F.

MRS. ELVIE GRIFFIN, Orwell Grange, Ashtabula County

## CROCUS COOKIES

1 c. brown sugar  
1 c. lard and butter  
1 t. soda, heaping

3 eggs, well beaten  
5 c. flour

Take out 2 T. of egg white to wash the top of each cookie. Mold in hand. Do not roll on bake board.

MRS. WILLIS WENTZ, Bucyrus Grange, Crawford County

## DREAM BARS

1 c. flour  
½ c. brown sugar  
½ c. or 4 oz. butter  
1 c. nut meats  
¾ c. coconut

1 c. brown sugar  
2 T. flour  
1 t. baking powder  
2 eggs beaten

Mix first three ingredients, packing down sugar. Put in ungreased shallow pan and bake about five minutes, or until light golden color in moderate oven. Take out of oven and spread with any kind of jam or preserves. Mix last six ingredients and spread on top of first cake and continue baking about one-half hour in moderate oven. Cut in fingers.

MRS. FRED W. SCHWARTZ, Lacarne Grange, Ottawa County  
BERNICE JACOBY, Mecca Grange, Trumbull County

## DATE BARS

1 c. flour  
2 t. baking powder  
salt  
1 c. sugar  
1 T. butter  
1 t. vanilla

1 t. lemon  
3 T. hot water  
1 c. dates  
1 c. pecans  
2 eggs, well beaten

Cream sugar and butter together. Add extracts and hot water, dates and nuts. Then add well beaten eggs, dry ingredients, which have been sifted together. Spread in pan 8x10x12. Bake 30 minutes at 325° F.

MRS. EDITH GOSNELL, Chillicothe Grange, Ross County

## DATE STICKS

1 c. dates  
1 c. nut meats  
1 c. sugar  
1½ c. flour

3 eggs  
1 t. baking powder  
pinch salt

Bake in sheet 15 minutes, let cool. Cut into strips. Dust with pulverized sugar.

MARGARET BUCHER, Wadsworth Grange, Medina County

## PIN WHEEL COOKIES

1 c. shortening  
2 c. brown sugar  
3 eggs, beaten  
4 c. sifted flour  
½ t. salt

½ t. soda in flour  
2¼ c. chopped dates  
1 c. sugar  
1 c. water

Boil sugar and water well for 10 minutes. Put in the fruit and chopped nuts, 1 c. when cold. Roll dough 1 inch thick, spread with the fruit and roll up like a jelly roll. Let stand over night. Slice off and bake.

MRS. FRED ALLEN, Oak Harbor Grange, Ottawa County  
MARTHA C. LYLE, Highland Grange, Highland County  
MRS. PFAFF, Experiment Grange, Wayne County

## WHITE DROP COOKIES

1 c. shortening  
3 c. sugar, creamed  
4 eggs  
1 c. sweet milk  
5¼ c. flour

1 t. soda dissolved in ¼ c. sour milk  
4 t. baking powder  
1 t. vanilla  
¼ t. nutmeg

This makes six dozen cookies.

MRS. BERT SIGSBY, Old Glory Grange, Lorain County

## OLD ENGLISH COOKIES

2 eggs  
2 c. brown sugar  
1 c. cold coffee  
3 c. flour  
2 c. raisins  
1 c. lard

½ c. nuts  
1 t. soda  
1 t. baking powder  
1 t. cinnamon  
1 t. nutmeg  
1 t. cloves

Mix well, drop with spoon on cookie sheet. Bake in medium hot oven.

BIRDS RUN GRANGE, Guernsey County

## HICKORY NUT DROP COOKIES

2 c. sugar  
1 c. shortening, beat well  
2 eggs  
1 c. sour milk or buttermilk  
4 c. flour

1 t. soda  
1 t. baking powder  
1 c. chopped nuts  
1 c. chopped raisins

Sift the soda and baking powder in with flour.

MARGARET KRUEGER, Hiram Grange, Portage County

## EGGLESS COOKIES

2 c. sugar  
1 c. shortening  
1 c. sour milk

1 t. soda  
¼ t. salt

Flour to roll out.

MRS. CATHERINE WARREN, Smith Grange, Mahoning County

## CINNAMON DROP COOKIES

- |                        |                   |
|------------------------|-------------------|
| ½ lb. to ½ box raisins | 1 t. soda         |
| 1½ c. brown sugar      | 1 t. vanilla      |
| 1 c. shortening, scant | 1 t. cinnamon     |
| 3 eggs                 | 3 T. raisin juice |
| 1 c. English walnuts   | 3 c. flour        |
| 1 t. baking powder     | ½ t. salt         |

Cook and cool raisins. Mix and drop by spoonful on baking sheet. Bake in moderate hot oven about 15 minutes.

MRS. FLORA HALL, Knox County

## FATTIGMANDS BAKKELSE

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 10 egg yolks beaten with        | 1 to 2 t. cardamom                   |
| 10 lbs. sugar <i>Tablespoon</i> | little crushed citron or orange peel |
| ½ c. thick cream                | 1 T. lemon juice                     |
| 4 egg whites, stiffly beaten    | flour to roll                        |
| ½ c. butter, melted, strained   |                                      |

Roll and cut. Bake in deep fat.

MRS. DAN BEARDSLEY, Braceville Grange, Trumbull County

## FRUIT COOKIES

- |                     |                          |
|---------------------|--------------------------|
| 2 c. brown sugar    | 1 t. soda, level in milk |
| 1 c. lard or butter | 2 t. cinnamon            |
| 2 eggs              | ½ lb. raisins            |
| ½ c. sour milk      | 1 c. nuts                |

Knead like bread until stiff and don't stick to board. Roll thin. Cut and bake.

BLOOM COMMUNITY GRANGE, Seneca County

## FILLED COOKIES

- |           |                  |
|-----------|------------------|
| 1 c. lard | 2 c. brown sugar |
| 3 eggs    | 4 c. flour       |
| 1 t. soda | 2 T. cold water  |

### Filling

- |              |            |
|--------------|------------|
| 1 c. raisins | 1 c. water |
| 1 c. sugar   | 1 T. flour |

Boil and cool. Then put between cookies before baking.

MRS. ANNA LONG, Magnolia Grange, Stark County

## FRUIT COOKIES

- |                  |                       |
|------------------|-----------------------|
| 3 c. brown sugar | 1 t. soda             |
| 1 c. lard        | 1 t. cinnamon         |
| 3 eggs           | 1 c. dates or raisins |
| 4 T. sweet milk  | ½ c. nut meats        |
| ½ t. salt        | 5 c. sifted flour     |

Drop by teaspoonful on a cookie tin and bake in a moderate oven.

LAURA KISTLER, Riverside Grange, Hancock County

## EGGLESS GINGER COOKIES—ROLLED

- |                      |                              |
|----------------------|------------------------------|
| 1 c. sugar           | 2 t. soda, heaping           |
| 1 c. shortening      | 1 t. ginger, more if desired |
| 1 c. baking molasses | 1 t. cinnamon                |
| 1 c. sour milk       |                              |

Flour enough to roll.

MRS. J. H. LOVE, Union Grange, Trumbull County

## SOFT GINGER COOKIES

12 c. flour	2 T. ginger
4 c. molasses	2 T. cinnamon
2 c. shortening	1 t. salt
2 c. sour milk	2 eggs, beaten
2 t. soda	

Sift flour in pan, form well in center. Add shortening, molasses, sour milk in which soda has been dissolved. Add spices, salt and egg. Mix quickly to a smooth soft dough. Bake in a moderate oven. This recipe is more than 100 years old.

MRS. MAY PARKER, Noble County

## WORLD'S FINEST HEALTH COOKIE

3 c. flour	1 c. raisins
2 c. sugar	1 c. shortening
1 t. soda	1 c. sour milk
2 t. baking powder	1 egg
3 c. rolled oats, ground	½ t. salt

FRANK BOESTER, Hicksville Twp. Grange, Defiance County

## WORLD'S SECOND HEALTH COOKIE

1 c. brown sugar	1 t. cinnamon
2 c. rolled oats	¾ c. shortening
2 c. flour	¾ c. chopped raisins
½ t. soda	2 eggs

FRANK BOESTER, Hicksville Twp. Grange, Defiance County

## MRS. CRISWELL'S GINGER COOKIES

1 qt. baking molasses	8 t. soda, level, dissolved in milk
1 pt. brown sugar	2 T. ginger, level
1 pt. lard	flour to make stiff dough
1 pt. sour milk	

Let stand over night. Roll thin, glaze over top of each cookie with 1 whole egg beaten light. Bake in hot oven. This will make one-half bushel.

MRS. CRISWELL, Fredericksburg Grange, Wayne County

## GINGER SNAPS

1 pt. molasses	1 T. ginger
1 pt. lard	1 t. soda in molasses
1 pt. sugar	1 egg
2 T. vinegar	flour enough to roll

MRS. MARGARET WOLBER, McDonald Grange, Hardin County  
PAULINE SOOY, Belden Grange, Lorain County

## GINGER ICE BOX COOKIES

1 c. shortening	3 t. ginger
1 c. sugar	1 t. salt
½ c. molasses	2 eggs
4½ c. flour	

Cream the sugar, shortening and add eggs. Beat well. Add molasses and dry ingredients to make a stiff dough. Form in roll. Put in ice box to chill.

LENA LEIBY, Southington Grange, Trumbull County

## DROP GINGER COOKIES

- |                 |             |
|-----------------|-------------|
| 1 c. sugar      | 1 T. soda   |
| 1 c. molasses   | 1 T. ginger |
| 1 c. shortening | 1 t. salt   |
| 3 eggs          | 5 c. flour  |
| 1 c. hot water  |             |

Cream shortening and sugar. Add eggs. Beat well. Add molasses, ginger and salt. Beat again. Add soda to hot water. Stir well. Add to above mixture. Add flour and drop by spoonful on greased pan. Bake in moderate oven.

GERTRUDE HUFFMAN, Community Grange, Harrison County  
MRS. H. G. STEVENSON, Lewistown Grange, Logan County

## HERMITS

- |                         |                                   |
|-------------------------|-----------------------------------|
| $\frac{3}{4}$ c. butter | 2 t. cream tartar                 |
| 1 c. sugar              | 1 t. cinnamon                     |
| 2 eggs                  | 1 t. cloves                       |
| $\frac{1}{2}$ c. milk   | $\frac{1}{2}$ t. nutmeg           |
| $2\frac{1}{2}$ c. flour | $\frac{3}{4}$ c. raisins, chopped |
| 1 t. soda               |                                   |

Cream butter and sugar. Add eggs and beat about one-half minute after adding each egg. Add milk and dry ingredients and lastly the raisins, which have been slightly floured. Spread about  $\frac{1}{3}$  inch thick in large tin. Bake at 400° F. for 10 minutes. Cut in squares before taking from pan.

MRS. ROY WEST, Indian Valley Grange, Monroe County

## HONEY COOKIES

- |                         |                       |
|-------------------------|-----------------------|
| 2 c. honey              | 2 t. soda             |
| 1 c. sugar              | 1 t. cinnamon         |
| 1 c. lard               | 1 t. nutmeg           |
| 1 c. sour cream or milk | 1 t. cloves           |
| 2 eggs                  | $\frac{1}{2}$ t. salt |
- flour to form soft dough

Cream fat. Add honey and sugar and continue creaming. Add eggs and mix well. Add alternately the dry ingredients which have been sifted together, and the sour cream or milk. Chill and roll. Cut with lightly floured cookie cutter and place upon ungreased baking sheet. Bake in moderate oven 375° F.

GENEVIEVE LONG, Crawford County

## ICE BOX COOKIES

- |                     |                           |
|---------------------|---------------------------|
| 4 c. brown sugar    | 1 T. soda                 |
| 4 eggs              | 1 t. cream tartar         |
| 1 c. lard or butter | pinch of salt             |
| 7 c. sifted flour   | nuts, cocoanut or raisins |

Knead into roll. Set in ice box over night. Slice and bake.

MATTIE PERRY, Bloomfield Community Grange, Trumbull County  
MRS. ROSE HIVNOL, Morgan County

## DATE COOKIES

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| 3 eggs                           | 1 c. nuts                           |
| 4 c. flour, sifted               | 1 c. dates, seeded and chopped fine |
| 1 t. soda, mix in flour          | 1 c. brown sugar                    |
| 1 t. cream tartar, mix in flour  | 1 c. white sugar                    |
| $\frac{3}{4}$ c. lard and butter |                                     |

Mix. Let stand over night. Slice and bake in morning.

MRS. S. A. SCHLUP, Mifflin Grange, Wyandot County

## GUMDROP COOKIES

- |  |               |
|--|---------------|
| 4 eggs, well beaten  | ½ c. nuts     |
| 2 c. light brown sugar                                       | 1 T. water    |
| 2 c. flour   | 1 t. cinnamon |
| 1 c. gumdrops, cut in chunks,<br>floured to prevent sticking | pinch salt    |

Spread on baking sheet and bake in slow oven about one hour.

### Icing

- |                       |                  |
|-----------------------|------------------|
| 1 orange rind, grated | 3 T. soft butter |
| 2 T. juice            |                  |

Pulverized sugar sufficient to spread.

MRS. O. S. QUAINANCE, Whetstone Grange, Crawford County  
MRS. EARL BAILEY, Eden Grange, Trumbull County  
MRS. JASPER COY, Curtice Grange, Ottawa County

## JELLY TOP COOKIES

- |                             |               |
|-----------------------------|---------------|
| 1 c. sugar                  | 1 T. vinegar  |
| 1 c. molasses               | ½ t. ginger   |
| 1 c. lard                   | ½ t. cinnamon |
| 2 egg yolks, whites for top | ¼ t. cloves   |

Use 1 level t. soda dissolved in 2 T. hot water. Flour to make a very stiff dough. Roll, cut and dip in egg white, then in granulated sugar. Put a firm jelly in center of each cookie. Watch closely as they will burn easily.

LAURA LEHEW, Maple Grange, Hardin County

## LEMON CRACKERS

- |                     |                |
|---------------------|----------------|
| 2½ c. sugar         | 2 eggs         |
| 1 c. shortening     | 2 T. new milk  |
| 2 T. bakers ammonia | 1 pt. new milk |
| 1 t. oil of lemon   | flour          |

Soak ammonia over night in pint of milk. Beat eggs separately and add 2 T. milk to yolks. Mix dough stiff and roll thin. Prick well with fork and bake.

MRS. ANNA BALTHASER, Spencerville Grange, Allen County

## COCOANUT MACAROONS

Use 3 egg whites beaten stiff. Stir in cup of white sugar. Put this in a soup plate and set over a kettle of boiling water for 8 minutes, until crust forms around edge. Remove and stir in 2 1/3 c. shredded cocoanut and 1 t. vanilla. Drop by teaspoonful in buttered pans and bake in slow oven.

MRS. PEARL PHILLIPS, Gilboa Grange, Putnam County

## MACAROONS—LACE COOKIES

- |   |                    |
|---|--------------------|
| 2 eggs, well beaten                           | ½ c. cocoanut      |
| 1½ c. sugar                                   | 1 t. vanilla       |
| 5 T. melted butter                            | 4 T. flour         |
| 3½ c. Post Toasties, roll before<br>measuring | 2 t. baking powder |

Cream the butter and sugar. Add Post Toasties, rolled fine. Add eggs, vanilla, cocoanut, flour and baking powder. Place small spoonful of dough, far apart, on baking tin. Bake in quick oven. When slightly cooled, remove from tin with cake turner.

MRS. CLAYTON BURRIER, Sharon Grange, Noble County

## SOFT MOLASSES COOKIES

1 c. brown sugar  
1 c. molasses  
1 c. lard or crisco  
1 egg  
1 t. ginger

1 t. cinnamon  
 $\frac{1}{2}$  c. hot water  
1 T. soda  
pinch salt  
5 c. flour

Mix sugar, molasses melted with lard or crisco, 1 beaten egg, ginger, cinnamon,  $\frac{1}{2}$  c. hot water, soda, pinch salt and stir up well. Then add 5 c. flour. Make soft dough. Knead out and cut with cookie cutter. Bake in oven 350° F. When cookies are cold, make a boiled frosting and spread over each cookie, then ready to serve.

MRS. L. W. DEAL, Berlin Grange, Erie County

## CRISP MOLASSES COOKIES

1 c. shortening  
1 c. sugar  
1 c. molasses  
1 T. vinegar  
1 T. ginger  
1 t. cinnamon

$\frac{1}{2}$  t. salt  
2 eggs, well beaten  
1 t. soda  
1 T. hot water  
6 c. flour

Place the first seven ingredients in a sauce pan and heat to boiling. Remove from stove, cool and add eggs, soda which has been dissolved in hot water and flour. Turn out on floured board and roll very thin. Bake on greased baking sheet in a moderately hot oven 350° F. about 15 minutes. Makes six dozen crisp cookies.

MRS. A. H. PETTIT, Hartford Grange, Trumbull County  
MRS. C. G. HANDLEY, Madison Grange, Licking County

## MINCE MEAT COOKIES

$\frac{2}{3}$  c. brown sugar  
 $\frac{2}{3}$  c. white sugar  
 $\frac{2}{3}$  c. shortening  
1 pkg. mince meat  
 $\frac{1}{2}$  t. salt

2 eggs  
3 c. flour  
1 t. cinnamon  
 $\frac{1}{2}$  t. nutmeg  
 $\frac{1}{3}$  t. soda

Cream sugar and shortening. Add mince meat, eggs, slightly beaten and dry ingredients. Mold and let stand over night. Slice and bake at 375° F.

MRS. L. G. BARGER, Highland Grange, Highland County

## OATMEAL DROP COOKIES

$1\frac{1}{2}$  c. brown sugar  
 $\frac{1}{2}$  c. lard  
2 c. rolled oats  
2 c. flour  
 $1\frac{1}{2}$  c. chopped seedless raisins

5 T. sour milk  
2 eggs  
1 t. soda, dissolved in 3 T.  
hot water  
1 t. nutmeg flavoring

MRS. HELEN HEMAN, Kinsman Grange, Trumbull County

## THREE-MINUTE OATMEAL COOKIES

3 eggs

1 c. raisins

Pour boiling water over raisins and let stand until the rest is prepared.

1 c. shortening  
1 c. flour  
 $\frac{1}{2}$  t. salt

2 t. baking powder  
 $3\frac{1}{2}$  c. of 3 minute oatmeal

Drop by teaspoonful and bake in hot oven.

MRS. HULDA BIDLACK, Oakleaf Grange, Paulding County

## ORANGE RAISIN SQUARES

- |                 |                        |
|-----------------|------------------------|
| 1 c. sugar      | 1 t. soda              |
| ½ c. shortening | 2 c. flour             |
| 2 eggs          | 1 t. vanilla           |
| 1 c. sour cream | 1 c. raisins           |
| ¼ t. salt       | rind of 1 small orange |

Add soda to the cream. Grate orange peel. Pour hot water over raisins, then grind. Bake in large flat pan. Roll in powdered sugar or use orange icing.

MRS. W. D. WAREHAM, Union Grange, Richland County

## ORANGE COOKIES

- |                               |                         |
|-------------------------------|-------------------------|
| 1 orange, grind rind and all  | 1 c. sweet or sour milk |
| 1 c. butter, creamed or other | 1 t. soda               |
| shortening with               | 2 t. baking powder      |
| 2 c. sugar                    | 6 c. flour, sifted      |

Drop on cookie sheet and bake in 400° F. oven. When entirely cooled ice with following:

- |                               |                                    |
|-------------------------------|------------------------------------|
| 1 orange, grind rind and all, | 1 T. butter                        |
| small knife                   | 1 lb. pulverized sugar, mix smooth |

MRS. ERNEST CLAPP, Chatham Grange, Medina County

## PEANUT BUTTER COOKIES

- |                    |                |
|--------------------|----------------|
| ½ c. lard          | 2 eggs, beaten |
| ½ c. butter        | 3 c. flour     |
| 1 c. sugar         | 1 t. soda      |
| 1 c. brown sugar   | ½ t. salt      |
| 1 c. peanut butter | 1 t. vanilla   |

Cream sugar and fat. Add peanut butter and mix well. Add eggs, then dry ingredients sifted together. Flavoring. Mix well and shape into balls. Place about two inches apart on cookie sheet. Press two ways with fork to flatten and mark. Bake in moderate oven 375° F. until delicately browned.

MRS. W. C. EWING, McDonald Grange, Hardin County

## PINWHEEL COOKIES

- |              |                    |
|--------------|--------------------|
| ½ c. butter  | 3 T. milk          |
| 2/3 c. sugar | 2 t. baking powder |
| 2½ c. flour  | ¼ t. salt          |
| 1 egg        | 1 t. vanilla       |

Add square of bitter chocolate, melted, to half of dough. Roll chocolate dough out thin on waxed paper, then roll plain dough in same way and place on chocolate dough. Press layers firmly and roll like jelly roll. Chill thoroughly and slice thin. Bake in oven 400° F. for 10 minutes.

CHLOE TROUT, Clear Creek Valley Grange, Fairfield County

## PECAN SQUARES

- |                  |                    |
|------------------|--------------------|
| 1 c. brown sugar | 1 t. baking powder |
| ¼ c. butter      | ¼ t. salt          |
| 1 egg            | ½ c. pecan meats   |
| 1 c. flour       |                    |

Melt the butter and blend with sugar. Add eggs. Mix and let stand for few minutes, then add dry ingredients which have been sifted together. Stir in pecans and spread in greased pan. Bake and cut in squares.

MRS. H. G. STEVENSON, Lewistown Grange, Logan County

## PINEAPPLE DROP COOKIES

$\frac{1}{4}$ c. butter	pinch salt
$\frac{3}{4}$ c. sugar	$\frac{1}{4}$ t. soda
1 egg	$\frac{1}{2}$ t. baking powder
$\frac{1}{4}$ c. drained crushed pineapple	$\frac{1}{4}$ c. nut meats
$1\frac{1}{4}$ c. sifted flour	

Cream butter and sugar. Add remaining ingredients. Mix well and drop one-half teaspoon on cookie sheet. Bake in oven at 375° F.

FLORENCE YOHEY, Tallmadge Grange, Summit County

## NORWEGIAN SANBAKKELS

1 egg	$\frac{1}{2}$ c. almonds, ground
1 c. sugar	$2\frac{1}{2}$ c. flour
1 c. butter	

Beat egg, add sugar, butter, almond and mix well. Add flour. Mix thoroughly and press in sanbakkel tins or roll very thin and cut with cookie cutter. Bake in hot oven, 10 to 15 minutes.

MARGIL JOHANSEN, Parma Grange, Cuyahoga County

## SPRITZ COOKIES

1 c. butter	1 t. almond extract
1 c. sugar	$2\frac{1}{2}$ c. flour
1 egg	$\frac{1}{4}$ t. salt

Cream butter and sugar. Add egg unbeaten. Add flour and mix. Force through cooky press. Bake in hot oven, 10 to 15 minutes.

MARGIL JOHANSEN, Parma Grange, Cuyahoga County

## SUGAR COOKIES

1 c. lard	2 t. baking powder
2 c. sugar	1 t. nutmeg
1 egg	4 c. flour
1 c. sour milk	pinch salt
1 t. soda	

Cream lard and sugar. Add egg, sour milk, then soda and baking powder, nutmeg, salt and flour. Roll and cut. Bake 10 minutes at 450° F. Can add currants or cocoanut to batter if desired.

MRS. FAUBLE AND MRS. KOLB, Bedford Grange, Cuyahoga County

## BURNT SUGAR COOKIES

Put 2 c. sugar in skillet. Stir until melted. Remove from fire when molasses has become a dark brown. Pour 1 c. boiling water into molasses after removing from fire. Mix the following, while sugar is cooling:

3 eggs	1 c. sour milk
1 c. lard	2 c. sugar
1 T. ginger	pinch salt

Put 3 T. of soda into molasses and stir well. Pour together and work in flour to a stiff dough.

MISS DORTHA REED, Renrock Grange, Noble County

## BROWN SUGAR WALNUT COOKIES

$\frac{1}{2}$ c. butter	$\frac{3}{4}$ t. soda
1 c. brown sugar	2 c. flour
2 eggs	$\frac{3}{4}$ c. chopped black walnut meats
1 t. vanilla	pinch salt
$\frac{1}{4}$ c. milk	

Cream butter and sugar together. Add vanilla and well beaten eggs. Dissolve soda in milk. Then add flour, salt and nut meats. Dough should be just stiff enough to draw from end of spoon. Just before placing in oven, sift granulated sugar over some of cakes and put a half nut meat in each.

MISS NELLIE WRIGHT, Captina Grange, Belmont County

## WHOLE WHEAT COOKIES

1 c. strained honey	3 c. whole wheat flour
$\frac{1}{2}$ c. brown sugar	1 t. soda, level
2 eggs	1 t. baking powder
1 t. shortening, heaping	$\frac{1}{2}$ c. nut meats
$\frac{1}{2}$ c. sour cream	1 c. raisins
1 c. flour	pinch salt

Bake in quite a hot oven. Makes four dozen drop cookies.

BRIDGEWATER GRANGE, Williams County

★ ★ ★

## DOUGHNUTS

*"That doughnuts are good, most folks will agree.  
Some say the hole's best but not for me."*

### DOUGHNUTS

1 c. sugar	$\frac{1}{2}$ t. vanilla
1 c. sour cream, or ( $\frac{1}{2}$ c. cream, and $\frac{1}{2}$ c. milk)	dash of nutmeg
2 eggs, beaten separately	3 c. pastry flour
$1\frac{1}{4}$ t. soda in 1 T. sour milk	$\frac{1}{2}$ t. salt

Put 1 c. flour on molding board and roll dough to about  $\frac{1}{2}$  inch thickness and bake in hot fat.

MRS. WILLIAM E. WENDT, Locust Point Grange, Ottawa County

EMMA FISHER, Townsend Grange, Huron County

MAY BOGASKE, Munson Grange, Geauga County

## CRULLERS

4 eggs	1 c. milk
5 heaping T. sugar	1 t. cream of tartar
1 T. lard	$\frac{1}{2}$ t. soda
salt	flour

Mix in order given, dissolving cream tartar and soda in milk. Use enough flour to make soft dough and roll one-half inch thick. Cut into long strips and twist in figure eight or rings. Fry in deep fat. If frying is done in wire basket, the cullers can be removed more easily.

MRS. WILLIAM F. WETZEL, Just-a-Mere Grange, Montgomery County

## DROP DOUGHNUTS

- |                  |                         |
|------------------|-------------------------|
| 3 eggs           | 1 T. melted butter      |
| 1 c. sugar       | $\frac{1}{2}$ t. nutmeg |
| 1 pt. sweet milk | 2 t. baking powder      |

Mix and add enough flour to permit spoon to stand upright in mixture. Beat very light and drop by teaspoonful into hot fat.

MRS. LESTER McCULLOUGH, Wolf Creek Grange, Hardin County

## DOUGHNUTS

- |                  |                    |
|------------------|--------------------|
| 1 c. sugar       | 4 c. flour         |
| 2 eggs           | 1 t. baking powder |
| 1 c. sour milk   | 1 t. soda          |
| 2 t. melted lard | 1 t. salt          |

Mix, roll about  $\frac{1}{4}$  inch thickness. Cut and fry in deep fat. This basic recipe came from many and varied only in amount of shortening. (2 t. -  $\frac{1}{2}$  c.)

EDITH FULTON, Orwell Grange, Ashtabula County  
 FAIRVIEW GRANGE, Morgan County  
 LAUREL VALLEY GRANGE, Hocking County  
 MRS. MYERS, Montezuma Grange, Mercer County  
 FERNIE LEWIS, Green County

## DOUGHNUTS

### That Do Not Absorb Fat

- |                               |                  |
|-------------------------------|------------------|
| 3 eggs                        | 4 c. flour       |
| 4 t. baking powder            | 1 c. sugar       |
| $\frac{1}{8}$ t. cream tartar | 1 c. milk        |
| $\frac{1}{4}$ t. salt         | 1 T. thick cream |
- nutmeg or vanilla for flavor

Beat eggs until light, add the cream and milk. When thoroughly beaten, add the dry ingredients which have been sifted together twice. Leave out 1 c. flour in which to roll them. Fry in hot lard, and dust with powdered sugar.

LITTLE MUSKINGUM GRANGE, Washington County  
 MRS. BERTHA NODERER, Windsor Grange, Ashtabula County  
 MRS. ESTELLA CAGG, York Grange, Athens County

## DOUGHNUTS

- |                 |                       |
|-----------------|-----------------------|
| 2 eggs          | 4 t. baking powder    |
| 1 c. sugar      | $\frac{1}{2}$ t. salt |
| 2 T. butter     | 4 c. flour            |
| 1 c. sweet milk |                       |

Mix and roll  $\frac{1}{3}$  inch thick. Cut and fry in deep fat. Drain on brown paper and sugar if desired.

HARRIET TUCKER, Milton Grange, Jackson County  
 MRS. JASPER COY, Curtice Grange, Ottawa County  
 MRS. JOE INNEMAN, Montville Grange, Geauga County  
 UNION GRANGE, Mercer County

## EGGLESS DOUGHNUTS

- |                        |                    |
|------------------------|--------------------|
| $\frac{1}{2}$ c. sugar | 3 c. flour         |
| 2 T. melted butter     | 3 t. baking powder |
| 1 c. milk              |                    |

Fry in deep fat.

MRS. HENRY THIBAUT, Montgomery Grange, Marion County

## BEST POTATO FRIED CAKES

- |                          |                          |
|--------------------------|--------------------------|
| 4½ c. flour, sifted once | 1 c. sugar               |
| 4 t. baking powder       | 1 c. milk                |
| 3 T. butter, melted      | 1 c. mashed potato, warm |
| 2 eggs                   | ½ t. salt                |

Take 1 c. flour, butter and sugar and rub with hands until fluffy. This gives a velvety texture. Add other ingredients and flavoring, roll and fry in deep fat.

HICKORY TREE GRANGE, Lorain County  
MRS. GUY BAILEY, Mark Twp. Grange, Defiance County  
ANNA RAMSER, Fairmont Grange, Stark County

## POTATO DOUGHNUTS

- |                        |                        |
|------------------------|------------------------|
| 2 c. mashed potatoes   | 1 c. milk              |
| 1½ c. granulated sugar | 4 T. melted shortening |
| 2 eggs                 | 4 t. baking powder     |
|                        | a little salt          |

Mix and add flour enough to roll nice, cut and fry in deep fat.

MRS. ORRIN C. STALEY, Valley Grange, Shelby County

## RAISED SWEET DOUGHNUTS

### Sponge

- |                              |            |
|------------------------------|------------|
| ½ pt. potato water           | ½ c. sugar |
| 1 yeast cake                 | 1 t. salt  |
| 2 pts. water or scalded milk |            |

### Batter

- |                        |  |
|------------------------|--|
| 1 pt. bread sponge     | ½ c. sour milk   |
| 1 t. salt              | 1 t. soda  |
| 3 T. melted shortening | 1 t. baking powder                                     |
| 3 eggs, well beaten    | ¼ t. flavor, nutmeg, lemon, etc.                       |
| 1 c. sour cream        | 3 c. bread flour, add more if necessary for soft dough |

Roll ¼ inch thick and cut with doughnut cutter. Fry in deep fat 365° F. or which will brown a cube of bread in 60 seconds. Remove, drain, dust with powdered sugar. Delicious.

MRS. B. D. BRINK, North Lima Grange, Mahoning County

## RAISED DOUGHNUTS

- |                         |   |
|-------------------------|---|
| 2 c. milk               | 1 T. lukewarm water   |
| ½ c. fat                | 3 eggs, beaten  |
| 1 c. sugar              | 1 t. salt   |
| ½ cake compressed yeast | 6½ to 7 c. flour, (bread flour) pastry flour will require about 9 c.) |

Scald milk, add fat and sugar and let cool to lukewarm. Add yeast softened in water, eggs and flour sifted with salt to make a soft dough. Knead very lightly. Let stand in warm place until light. Roll in ½ inch thickness, cut and let stand in warm place until light. Fry in pre-heated fat, 365° F. or which will brown a cube of bread in 50 seconds. Remove, drain on unglazed paper. Sprinkle with granulated or powdered sugar. This is easily done if you put the sugar and a few doughnuts in a paper bag and shake the bag.

FRANCES H., Rose Elm Grange, Paulding County

## DOUGHNUTS

2 c. granulated sugar  
1 c. milk  
3 eggs  
5 c. flour

1 c. mashed potatoes  
5 t. baking powder  
2 T. butter  
salt

Roll  $\frac{1}{4}$  inch thick and fry in deep fat.

MRS. J. L. KELLER, New Madison Grange, Darke County

## SNOWBALL DOUGHNUTS

2 eggs  
1 c. milk  
1 t. salt  
1 t. vanilla

1 c. sugar  
3 t. baking powder  
4 c. flour  
1 T. butter

Beat eggs until light, add sugar, milk and vanilla, stir in flour, baking powder and salt, sifted together, add shortening. Be sure and get mixture stiff enough. Drop batter, one teaspoonful at a time into hot fat.

MYRTLE FORCE, Clinton Grange, Wayne County  
MRS. W. A. PARMENTER, Canaan Grange, Wayne County  
GERTIE COUGHENOUR, Little Kyger Grange, Gallia County  
MARTHA HARLOW, Marathon Grange, Clermont County  
MRS. CARNEY ROUCH, Williamsburg Grange, Clermont County



# Candy and Other Confections

★ ★ ★

## *Stages of Syrup Cooking*

Slightly more cooking is required on a damp or rainy day than on a dry, clear day. Allowance is made for this in the following table. The higher temperature should be used on a damp day while the lower is right for clear weather.

Soft ball, for fondant, fudge, panocha.....	234° to 238° F.
Firm ball for caramels.....	246° to 248° F.
Hard ball for taffy.....	265° to 270° F.
Crack stage for butterscotch.....	290° to 300° F.
Hard crack, for brittles, sticks, lollypops.....	300° to 310° F.
Hard crack stage, for clear hard candies.....	310° F.

### GENERAL RULES FOR CREAMY, SMOOTH-GRAINED CANDY

Thoroughly dissolve the sugar by stirring only until the boiling point is reached.

Do not stir during boiling.

Wash down the sides of the pan frequently to prevent crystals forming and dropping into the syrup. A fork with a cloth wrapped firmly around the tines and dipped out of hot water is a good method to use. Crystals allowed to drop may cause the candy to "sugar."

Cook to the exact stage for the candy you are making.

Cool the candy to lukewarm or almost cold before beating.

Pour into a buttered pan when the track following the spoon begins to look dull.

If fondant, beat until it forms a mass, then knead until soft and creamy.

★ ★ ★

### BUTTERSCOTCH CANDY

2 c. brown sugar	¼ t. salt
¼ c. light corn syrup	1/3 c. butter
1 c. water	¼ t. vanilla

Put sugar, corn syrup, water and salt in a saucepan. Stir over low heat until the sugar is dissolved. Increase the heat and cook until the thermometer registers 250° F., firm ball stage. Add butter and cook with occasional stirring until the thermometer registers 300° F., brittle stage. Remove from stove. Add vanilla. Pour into buttered shallow pan, making a layer ¼ inch deep. While warm, crease into squares with blunt knife. When cold break into pieces.

SHALERSVILLE GRANGE, Portage County

## CARAMEL CANDY

3 c. sugar  
1½ c. white Karo

2 c. cream  
pinch salt

Cook 1 c. of cream with sugar and Karo, until soft ball stage. Add last cup of cream very slowly, so as not to stop from boiling. Cook to hard ball stage. Pour on buttered plate and cut in squares. Wrap in oil paper.

MRS. A. R. WOLF, Bethel Grange, Clermont County

## REAL CHOCOLATE DROPS

2 c. sugar  
1 c. water

¼ t. cream tartar  
3 drops confectioner's glycerine

Boil to hard ball stage. When tested, pour slowly over the beaten whites of 2 eggs. Beat until it crumbles, then put it on a marble top table, anything except wood, and knead as you would bread. Knead until creamy, then flavor. Can add to different batches, cherries, nuts and peppermint. Make into drops and let stand a while. Then dip, taking ¾ lb. dipping chocolate. It should be melted in double boiler over warm, not hot water.

ESTELLA ROBERTS, Salt Rock Grange, Marion County

## CHRISTMAS DELIGHT CANDY

½ lb. marshmallows  
1 small pkg. figs  
½ lb. stoned dates  
½ lb. blanched almonds

½ c. pecans or walnuts  
1 c. shredded cocoanut  
1 small bottle maraschino cherries

Melt marshmallows over hot water until very soft. Grind figs, dates, nuts and cocoanut. Chop and drain cherries. Mix and pat out to ½ inch thickness. Cut in squares and roll in granulated sugar.

LILLIAN DAKE, Hinckley Grange, Medina County

## BAKED NUT CANDY

2 egg whites  
1 c. ground peanuts

1 c. brown sugar

Beat egg whites until stiff. Add nuts and sugar, pour into shallow pan greased with butter. Bake in oven until light brown. Mark into squares when removed from oven. This will never fail, unless allowed to burn.

MRS. C. DUCKWORTH, Community Grange, Shelby County

## COCOANUT CARAMELS

3 c. brown sugar  
1 c. milk

1 T. butter  
1 c. cocoanut

Melt 1 c. brown sugar. Add milk, remaining sugar and butter. Boil to soft ball. Add cocoanut. Beat and drop from teaspoon on wax paper. Cool.

RUTH LEIMBACH, Huron Grange, Erie County

## CHOCOLATE FUDGE

2 c. sugar  
2 T. cocoa or 2 sq. chocolate  
2 T. Karo

2/3 c. milk  
1 t. vanilla  
2 T. butter

Mix and boil to soft ball stage. Add chunk of butter and vanilla, let set until cool. Beat until creamy, add nuts if desired. Pour into buttered plate and cut into squares.

MRS. C. W. HOUSER, Jackson Grange, Hancock County  
MRS. LILLIAN MOREHEAD, Monroe Grange, Clermont County

## DIVINITY CANDY

3 c. sugar	1 t. vanilla
$\frac{3}{4}$ c. water	$\frac{1}{2}$ t. salt
2 egg whites	$\frac{1}{2}$ c. nut meats
$\frac{1}{2}$ c. light corn syrup	

Cook sugar, syrup and water to boiling point. Cover and let boil 3 minutes without stirring. Remove cover and cook until hard ball stage or 255° F. Add salt and vanilla to egg whites and beat until stiff. Pour syrup from a height of 1 foot, slowly into whites. When thick drop by teaspoonful on waxed paper, after adding nuts.

MISS WILMA J. SHORT, West Newton Grange, Allen County

## DIVINITY FUDGE

2 $\frac{1}{2}$ c. sugar	1 t. vanilla
$\frac{1}{2}$ c. hot water	$\frac{1}{2}$ c. nut meats
$\frac{1}{2}$ c. white corn syrup	$\frac{1}{4}$ c. candied cherries
2 egg whites	$\frac{1}{4}$ c. candied pineapple
$\frac{1}{4}$ t. salt	

Put sugar, hot water and corn syrup into a sauce pan, heat slowly to boiling, stirring until sugar is dissolved. Wipe down the sugar crystals from side of pan before the syrup starts to boil. When syrup begins to boil, beat the egg whites with the salt until foamy. Pour 2 T. of syrup on the egg whites and continue beating. Cook syrup to the soft ball stage, 234° F. Pour half the syrup onto the beaten egg whites very slowly and continue beating.

PLYMOUTH GRANGE, Ashtabula County

## FONDANT

2 c. sugar	$\frac{1}{2}$ c. heavy cream
dash salt	$\frac{1}{4}$ c. milk
1 T. light corn syrup	$\frac{1}{2}$ t. vanilla

Combine all of your ingredients, except vanilla. Place over low flame and stir constantly until sugar dissolves and mixture boils. Cover and cook 3 minutes, then remove cover and continue cooking without stirring until it forms a soft ball. During cooking wash down sides of pan a few times with damp cloth. Pour fondant at once on a cold, wet pan. Cool to lukewarm and work with spatula until white and creamy. Then knead with hands until smooth. Add vanilla and knead until blended. Let stand until cool. Then wrap in wax paper and put in cold place at least 24 hours before clipping. Dip with melted chocolate.

MRS. FREDA SMITH, United Grange, Marion County

## WHITE FUDGE

1 c. sugar	2 c. sugar
water	1 c. white corn syrup
2 egg whites	1 t. vanilla
nuts	

Cook 1 c. sugar and water to soft ball stage. Fold into stiffly beaten egg whites. In another kettle, cook at same time, sugar and syrup and a little water to hard ball stage. Pour into first mixture. Add vanilla and beat until it begins to harden. Add nuts if desired and pour on buttered plate. Cut in squares.

MRS. SUSIE WOOLARD, Jacksontown Grange, Licking County

## MARSHMALLOW FUDGE

2 c. brown sugar	pinch cream tartar
1 c. powdered sugar	1 c. water
2 oz. chocolate	$\frac{1}{4}$ c. marshmallows

Cook all ingredients, except marshmallows to soft ball stage. Remove from fire and beat until creamy. Add marshmallows which have been cut up. Pour into buttered pan and mark in squares.

ETHEL EDWARDS, Hillgrove Grange, Darke County

## HOARHOUND CANDY

### For Colds

2 c. best New Orleans sugar	$\frac{1}{2}$ t. cream tartar
$\frac{1}{2}$ c. strong hoarhound tea	

Boil until crisp in cold water. Pour into buttered plates and when almost cold cut in squares.

NOTE: If white or light brown sugar is used this recipe makes a very good candy and not so strong.

## OPERA VANILLA FUDGE

3 $\frac{1}{2}$ lbs. sugar	$\frac{1}{2}$ of caramel recipe
1 qt. cream	$\frac{1}{2}$ lb nuts
$\frac{1}{8}$ t. cream tartar	1 t. vanilla

Boil sugar, cream tartar and cream to soft ball stage and stir to prevent scorching. Add vanilla. Pour onto a plate rinsed with cold water but do not scrape pan. When cool beat until it loses its gloss. Knead and form into loaves. Let stand over night and then roll in warm caramels, then nuts, caramel and finally nuts. When caramel is hard cut into slices.

MISS MAURINE CATLIN, Henrietta Grange, Lorain County

## PEANUT BRITTLE

1 $\frac{1}{2}$ lbs. sugar	$\frac{3}{4}$ lb. peanuts
$\frac{3}{4}$ lb. glucose or Karo	1 t. soda, heaping
2 oz. butter	$\frac{2}{3}$ pt. water
$\frac{1}{2}$ T. vanilla	

Put sugar, glucose and water on hot fire and stir until it commences to boil. Wash down sides of kettle. Cover until it steams well. Remove cover and cook until it cracks when dropped in cold water. Put in peanuts and butter and stir constantly. Cook until peanuts are roasted and candy becomes a golden brown. Sometimes the peanuts commence to pop, which indicates they are roasted sufficiently. Use raw peanuts. When peanuts are roasted, set off fire and stir the vanilla in well. Have your soda dissolved in just a little water, using only enough to cover it immediately. After adding vanilla, pour in dissolved soda and stir thoroughly. As soon as it is stirred thoroughly, pour out on warm greased plate or slab. Cost of making about 34 cents. Makes two pounds.

MARGARET FOSTER, Keene Hill Grange, Coshocton County

## PEPPERMINT CREAMS

3 c. sugar	1 c. water
2 T. white corn syrup	$\frac{1}{8}$ t. cream tartar
7 drops peppermint	

Boil to soft ball. Beat and drop on wax paper from spoon.

LOLETA HALES, Acme Grange, Lorain County

## PENUCHE

2 T. butter	1 c. cream
2 c. brown sugar	$\frac{1}{8}$ t. soda
1 c. white sugar	

Melt butter. Add sugars and mix. Add milk and soda and cook to soft ball stage. Remove from stove and place in pan of cold water. When cool beat until stiff. Pour into buttered pan and cut in squares. Nuts may be added. This is a molding fudge and makes nice Easter eggs or chocolate bars when covered with chocolate.

MRS. AVENELLA CORFMAN, Mahoning Valley Grange, Trumbull County

## SEA FOAM

$1\frac{1}{2}$ c. light brown sugar	1 T. vinegar
$1\frac{1}{2}$ c. white sugar	2 egg whites
1 c. cold water	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. chopped nuts	1 t. vanilla

Boil sugar, water and vinegar to soft ball stage. Remove from fire. Beat egg whites and salt until stiff. When syrup has stopped bubbling, pour gradually into egg whites and beat well. When it begins to stiffen add vanilla and nuts. Drop by spoonfuls on wax paper. Makes two dozen.

RUTH SPENCER, Racine Grange, Meigs County

## PEANUT BUTTER FUDGE

2 c. sugar	$\frac{1}{2}$ t. salt
$\frac{3}{4}$ c. milk	1 t. vanilla
2 T. butter	4 T. peanut butter

Cook sugar, milk and butter to soft ball stage. Add salt, vanilla and peanut butter and beat.

MRS. JOHN SHELTON, Mt. Nebo Grange, Columbiana County

## PINEAPPLE CREAM CANDY

1 c. white sugar	1 t. butter
$\frac{1}{2}$ c. brown sugar	12 marshmallows
$\frac{1}{2}$ c. pineapple, pulp and juice	1 c. nut meats
1 t. lemon extract	

Cook sugar and pineapple to soft ball stage. Add butter, remove from fire and beat in the marshmallows, nuts or extracts. Beat until creamy.

FLORENCE E. HARPER, E. Plymouth Grange, Ashtabula County

## SALT WATER TAFFY

2 c. sugar	1 c. light corn syrup
1 T. cornstarch	$\frac{3}{4}$ c. hot water
$\frac{1}{2}$ t. salt	small lump butter

Combine sugar, starch, butter and salt. Add syrup and the water. Stir over fire until sugar is dissolved. Boil to hard ball stage. Pour on greased plates and flavor each one differently. When cool enough to handle pull until stiff and cut in pieces.

VIRGINIA WILSON, Good Hope Grange, Fayette County

## BROWN SUGAR TAFFY

2 c. brown sugar  
½ c. vinegar and water together

chopped nuts

Boil as for other taffy until it spins a thread. Add nuts and pour on plate. Pull when ready. Common walnuts are especially good in this recipe. Never a failure.

MRS. GRACE CHAILLE, Marathon Grange, Clermont County

## ENGLISH TOFFEE CANDY

1 c. sugar  
¾ c. light brown corn syrup

¾ c. thin cream  
½ t. salt

Cook, stir until sugar is dissolved. Cook until firm ball in cold water or 244° F. Add 1½ T. butter and ½ t. vanilla. Pour in a thin layer on a greased slab. While warm mark in squares. Wrap in paper when cold.

MRS. J. F. GUILER, Nohle County

## CARAMEL CRISP

½ c. baking molasses  
1 c. brown sugar  
1 t. butter

3 t. vinegar  
3 T. water  
½ t. soda

Cook until forms hard ball in water. Then add soda and pour over about 2 gallons of popcorn.

MRS. ALBERT SECKEL, United Grange, Marion County

## CRACKER JACK

2 c. sugar  
½ c. water  
2 T. butter

3 T. white corn syrup  
¾ t. soda

Put sugar, water, butter and syrup in skillet and boil until it turns brown, stirring continually. Not too brown or will taste scorched. Remove from fire, stir in soda. This makes it browner. Stir and pour over about 5 quarts of popped corn. Add nuts, if desired.

MRS. FRANK HARRIS, Purity Grange, Licking County

## POPCORN BALLS

2 c. sugar  
2 T. vinegar  
2 T. white Karo syrup

butter size of walnut  
¼ t. salt  
pinch soda

Boil sugar, vinegar, syrup and butter with a little water until it forms soft ball in cold water. Sift a little salt on freshly popped corn. Add pinch of soda to syrup just before pouring over corn. Wet hands with water before pressing each ball, that will prevent sticking to hands.

MRS. HENRY BAILEY, Rock Springs Grange, Meigs County

## POPCORN BALLS

½ pt. Karo syrup  
1½ pt. brown sugar  
2 T. butter

1 t. vinegar  
½ t. baking soda  
about 6 qts. popcorn

Heat mixture until it hardens when dropped in water. Move to back of stove and add baking soda dissolved in 1 T. hot water, and pour over fresh popcorn. Will make about three dozen balls.

EMMA HARRINGTON, Brimfield Grange, Portage County

## GOLDEN POPCORN PATTIES

2 c. sugar  
½ c. light syrup

1 c. hot water  
¼ t. salt

Boil to soft ball stage. Add 1 t. vanilla, 1 t. lemon juice. Pour over 5 quarts popcorn, heated and 1 c. peanuts or 1 c. walnut meats. Cover with hot syrup. Mix and spread. Then cut into squares.

MRS. C. W. HARDING, Fowler Grange, Trumbull County

## SUGARED POPCORN

2 qts. popcorn  
2 T. butter

2 c. sugar  
½ c. water

Put butter in sauce pan, and when melted add sugar and water. Bring to boiling point and let boil 16 minutes. Pour over corn and stir until every kernel is well coated with sugar. This can be made in balls wrapped in wax paper.

MRS. EVA SCHOTT, Olive Grange, Noble County



# CANNING AND PRESERVES

*"Mother's canning peaches all the afternoon,  
Don't you think September's pleasanter than June."*

★ ★ ★

## APPLE BUTTER

12 lbs. apples, after coring                      1 pt. vinegar  
5 lbs. sugar

Core, but not pare the apples. Add water as in making sauce. When soft put through colander. Add sugar, vinegar and 4 or 5 inch stick cinnamon or spices to taste. This may be either boiled down or put in oven until right consistency.

DAVID E. NEFF, Holmes-Liberty Grange, Crawford County  
NELLIE GRABER, Manchester Grange, Summit County

## SPICED SWEET APPLES

8 lbs. apples, pared and cored                      2 glasses water  
6 lbs. sugar    1 glass vinegar  
5c worth cloves and cinnamon

Cook all together slowly until they are a nice rich brown color.

MRS. VELMA B. SPENCER, Beech Grove Grange, Morgan County

## DRIED APRICOT CONSERVE

1 lb. dried apricots                                      2 c. sugar  
1 medium size can sliced pineapple                      1 c. seedless raisins, optional  
1 lemon

Wash and drain the dried apricots. Soak in 1 quart warm water 12 hours. Dice pineapple. Use juice of lemon. Add all to soaked apricots. Boil gently 1 hour. 1 c. nuts may be added.

MRS. GRACE SHIELDS, Milton Grange, Jackson County  
MRS. JAMES RAGER, Greenwood Grange, Hardin County

## CARROT MARMALADE

12 c. ground carrots                                      9 c. sugar  
3 lemons, ground                                      1 lb. raisins, ground

Sprinkle sugar over this at night and in the morning cook slowly 45 minutes and seal.

MRS. MARY HAMPSON, N. Olmsted Grange, Cuyahoga County  
MARION County

## CANDIED CHERRIES

1 c. sugar    ¼ c. cherry juice  
¼ c. white corn syrup                                      1 c. cherries, pitted, drained

Cook sugar, syrup and cherry juice until it forms a firm ball in cold water. Add cherries and simmer gently until juice will again form a firm ball in water. Remove cherries from juice and drain on platter for a few minutes, then place on wax paper.

VICTORIA STRAVA, Ledge Grange, Geauga County

## SOUR CHERRY PRESERVES

5 c. ground cherries, drain off juice                      10 c. sugar

Cook 5 minutes. Makes 4 pints.

MRS. THELMA BRACEY, Pandora Grange, Putnam County

## CHERRY PRESERVES

Take 1 quart seeded cherries. Pour boiling water over and let stand 5 minutes. Drain off. Put cherries in kettle, 1 c. sugar, boil 5 minutes. Then put in 2 c. sugar and boil 20 minutes, then can.

MRS. B. E. SCHAUFELBERGER, Maple Grove Grange, Hancock County

## STRAWBERRY PRESERVES

Use 2 quarts strawberries, 6 c. sugar. Let stand until they draw juice, then boil fast for 10 minutes. On oil stove boil 15 minutes. Let stand over night and in morning pick out berries and put in can. Fill in hot juice. Pour paraffin over and can.

MRS. B. E. SCHAUFELBERGER, Maple Grove Grange, Hancock County

## BEST-EVER GRAPE JELLY

Use grapes not quite ripe. Pick off stem and cook in as little water as possible. Drain in jelly bag over night. Heat to boiling point. Stir in one part juice to two parts sugar until thoroughly dissolved. Put in glasses and let set 24 hours. Paraffin and store in cool place.

LILA DIEDRICH, Madison Grange, Lake County

## GRAPE CONSERVE

6 lbs. grapes  
6 lbs. sugar  
2 oranges

1 lb. raisins  
1 lb. English walnuts or other nuts

Pulp grapes, get out seeds. Cook skins and pulp with raisins, sugar and oranges. Cut very fine. Cook until skins are tender. Lastly add walnuts chopped, but not ground.

MRS. W. H. HOLZHAUSER, Berlin Grange, Erie County

## HEAVENLY JAM

5 lbs. grapes  
5 lbs. sugar

2 boxes seedless raisins  
3 oranges, cut thin

Cook the grapes, use pulp and skins. Cook like soft jelly.

MRS. L. C. SCHUBERT, Maple Grove Grange, Hancock County

## ORANGE MARMALADE

Use 3 oranges cut in thin slices and 2 lemons cut in thin slices. Measure out and to each c. of pulp add 2 c. water. Let this mixture stand 24 hours, then boil 15 minutes. Let stand again for 24 hours. Then measure again. For every 7 c. of mixture add 8 c. of sugar. Boil until thick or like jelly.

ESTELLA ROBERTS, Salt Rock Grange, Marion County

## PEACH MARMALADE

4 c. peach pulp, peeled, mashed  
4 c. sugar

1 whole orange, put through meat grinder rind and all

Cook slowly until thick. Put in containers and seal.

MRS. C. S. MIRACLE, Manchester Grange, Summit County

## DUTCH PEACH PRESERVES

1 pk. peaches  
4 lbs. brown sugar

$\frac{1}{2}$  c. vinegar

Wash peaches and remove seeds. Combine peaches, sugar and vinegar and cook until thick as desired.

MRS. ELLIS COCKRELL, Canaan Grange, Wayne County

## PEAR HONEY

6 pears, grated  
2 sour apples, grated

1 orange, grated, including rind

Take 3 pounds of sugar dissolved and let come to a boil. Add the fruit and boil 20 minutes.

MRS. JOSEPH MAXWELL, Jewett Grange, Harrison County

## CRANBERRY AND PEAR PRESERVES

Boil 3 lbs. sugar and 1 pt. water until thick. Add 2 lbs. of pears, ground and boil 2 hours. Then add 1 qt. cranberries, ground, and boil 20 minutes more.

LUCILE COLE, Edgewood Grange, Crawford County

## GINGER PEARS

8 lbs. pears  
4 lbs. sugar

3 lemons  
 $\frac{1}{4}$  lb. crystalized ginger

Let pears stand over night in the sugar and ginger. Cook 3 hours.

MRS. JASPER COY, Curtice Grange, Ottawa County

## PINEAPPLE HONEY

3 pts. sugar  
1 pt. water

1 pineapple, ground in food  
chopper, medium fine knife

Heat to boiling and boil 20 minutes, or until consistency of honey. Pour in sterilized jars and seal.

ELIZA CALDWELL, Marathon Grange, Clermont County

## PINEAPPLE AND APRICOT MARMALADE

2 pineapples, ground fine

1 lb. dried apricots, cooked and  
ground

Equal amounts of sugar, cup for cup. Cook about 15 minutes, or until thick enough. Makes a fine spread.

MRS. A. P. RITTER, Darrow Street Grange, Summit County

## QUINCE HONEY

5 quinces  
2 Grimes Golden apples

3 pts. sugar  
1 pt. boiling water

Combine sugar and water. Grate or grind quinces and apples. Add fruit to boiling syrup. Boil 15 minutes. Pour into sterilized jars.

MRS. H. WORKMAN, Richland Grange, Holmes County

### RED RASPBERRY JAM

4 c. sugar  
1 c. water

4 c. Transparent apples, diced  
2 c. red raspberries

Make syrup of sugar and water. Cook until it threads a hair. Then add apples and cook hard 10 minutes. Then add red raspberries and cook as for jam.

ESTHER KELLER, Wyoming Valley Grange, Licking County

### RED RASPBERRY JAM

1 qt. red raspberries  
5 c. rhubarb

6 c. sugar

Boil 30 minutes.

MRS. LAWRENCE HOFFMAN, Smithville Grange, Wayne County

### CANNED STRAWBERRIES

1 qt. strawberries  
1 c. sugar

2 T. water

Boil for 15 minutes. Let set over night. Reheat in morning, can and seal.

MRS. F. G. McMICHAEL, North Robinson Grange, Crawford County

### RHUBARB-PINEAPPLE CONSERVE

3 lbs. rhubarb  
1 c. pineapple, shredded  
5 c. sugar

1 orange  
1 lemon

Grate rind and squeeze out juice of orange and lemon. Place mixture over low heat until sugar dissolves and forms syrup. Bring to rolling boil, stirring with wooden spoon. Cook until thick. Pour in glasses and paraffin.

NORMA ERF, Lyme Grange, Huron County

### TOMATO PRESERVES

Peel tomatoes, yellow, remove seeds. Let stand over night in weak vinegar or water. Drain. Use as much sugar as tomatoes. Let boil few minutes and add can of pineapple. Cut fine. Boil 25 minutes and seal in glasses.

MRS. R. K. CREMEEUS, Scioto Grange, Jackson County

### TOMATO PRESERVES

5 lbs. ripe tomatoes  
2 oranges

1 lemon  
3 lbs. sugar

Peel tomatoes and quarter. Cook and let simmer down. Cut oranges and lemon in slices. Add sugar and let cook until it thickens. Juice will run to one side and tomato will scum over. Add ginger root, if desired.

MRS. EFFIE T. WATTS, Greenwich Grange, Huron County

### WATERMELON PRESERVES

Peel melon rind. Cover with water and add 1 c. sugar and boil until soft. To each pound of melon, before cooked, add 1 lb. sugar. Make syrup using some of the water the melon was boiled in. Simmer slowly in syrup until the melon is clear and syrup thick. Add sliced lemon a short time before removing from the fire.

PEARL COILE, Knox County

### CANNED ELDERBERRIES

½ bu. elderberries on stem  
3 lemons, sliced very thin

4 c. sugar  
1 t. each, cinnamon, nutmeg, ~~mac~~

Stem elderberries and wash. Add sliced lemons, sugar and spices. Cook 10 minutes. Will make 4 quart jars.

MRS. A. V. ZUVER, Hiram Grange, Portage County

### STRAWBERRY JAM

3 c. strawberries

2 c. sugar

Mix slowly. Bring to a boil and boil 20 minutes. Set aside, stir frequently for 24 hours. Seal cold.

MRS. NELLIE COOKSTON, Union Grange, Logan County

### JELLY OR JAM WITH EPSOM SALTS

4 c. crushed fruit or juice

7 c. sugar

Boil 2½ minutes after it comes to a full rolling boil. Remove from fire, add 1 heaping teaspoon salts and stir 5 minutes.

MRS. FANNIE WESTFALL, Clinton Grange, Wayne County  
MRS. NELLIE LUST, Holmes Liberty Grange, Crawford County

### STRAWBERRY PRESERVES

Clean berries, leave whole. 1 c. sugar to each cup of berries. Bring to boil. Boil 5 minutes. Put in crocks or enamel ware and let set over night. Put in jars cold and seal.

MRS. PERRY CREMEENS, Forest Grange, Jackson County

### CANNED STRAWBERRIES

Dissolve 1 heaping t. of cornstarch in 1 c. cold water. Add 1 c. sugar and boil together about 8 minutes. To this add 2 quarts strawberries. Boil 15 minutes and can while hot.

MRS. MATTIE HECK, Jackson Grange, Champaign County

### SPICED BEETS

1 gal. beets, cooked and sliced  
2 pt. vinegar  
2½ c. brown sugar

5c worth cinnamon bark  
2c worth whole cloves

Tie shut and keep in cellar. Will keep a long time. Can use when wanted.

MRS. E. W. PENCE, Houston Grange, Shelby County

### BEETS FOR WINTER USE

1 gal. vinegar  
3 lbs. brown sugar

1 c. mustard seed  
1 c. grated horseradish

Boil vinegar. Let cool. Add sugar, mustard and horseradish. Place hot sliced beets in layers in jar with sufficient salt for table use. Pour over vinegar. Place plate on top. Tie paper over jar. One gallon vinegar will fill a 3 gallon jar of beets.

MRS. CHARLES RAISER, Ganges Grange, Richland County

### DRIED CORN

1 c. sugar  
1 c. cream

13 c. corn, cut from cob

Combine sugar, cream and corn. Mix well and allow it to come to a boil. Stir constantly while heating. Put a thin layer in shallow pans, or a corn drier and allow to dry before storing.

MRS. H. A. CATON, Oak Grove Grange, Coshocton County

## CANNED TOMATO JUICE

1 pk. tomatoes  
2 c. sugar  
2 t. salt  
½ t. pepper

18 bunches celery  
1 small bunch parsley  
3 ½ 12 medium onions  
2 qt. water

*Good* \*

Cook and strain tomatoes. Cook celery, parsley and onions until tender and strain. Add to tomato juice with sugar, salt and pepper. Boil 5 or 10 minutes and can in sterilized cans.

MRS. FLORA COE, Bucyrus Grange, Crawford County

## DRIED SWEET CORN

1 gal. sweet corn, cut from cob  
1 c. sweet cream

1 c. sugar  
1/3 c. salt

Stir together and spread on drier. As it cooks and dries, stir often, scraping loose from drier. This corn does not dry as hard as without cream, but it keeps perfectly.

MRS. W. W. ERWIN, Baughman Grange, Wayne County

## COLD PACK MEAT

Cool meat thoroughly, cut in chunks and pack in jars that have been well sterilized. Sprinkle each piece with salt, using 1 t. to a jar of meat. Do not use any water. Screw lid on jar, not too tight. Then put in water and process for 3 hours. After taking from water tighten lids at once. Just keep the water bubbling and the broth will not boil out in the water. It makes a very good flavor if you brown meat before putting in jars.

MINNIE BISHOP, Valley College Grange, Wayne County

## TOMATO BOUILLON SOUP

1 pk. ripe tomatoes  
1 doz. onions  
2 bunches celery

3 sweet potatoes  
6 carrots

*peppers*  
*Good*

Cook all vegetables together or separately, then strain through colander. Melt ½ c. butter, add ½ c. flour, ½ c. sugar or more. Salt and pepper to taste. Put all ingredients together and boil and can in sterilized jars. When open for use, add water or beef broth, then add butter and cream to suit taste. Good on a cold winter evening over crackers.

MRS. J. LEE MIKESELL, Jewett Grange, Harrison County

JESSIE MELLER, Kipton Grange, Lorain County

MRS. EVERETT STEVENS, Union Grange, Richland County

## CANNED VEGETABLE SOUP

1 pk. tomatoes  
2 heads cabbage  
1 doz. medium size carrots  
1 bunch parsley

10 medium sized onions  
3 bunches celery  
12 ears corn

*Good*

Parboil corn 10 minutes, then cut off and mix all ingredients, adding 1 to 2 T. of salt according to taste. Can and cold pack 3 hours.

ZELLA H. CARPENTER, Zane Grange, Logan County

## SIMPLIFIED SAUERKRAUT

Cut cabbage fine and pack in glass quart jars. To each add:

1 t. salt	$\frac{3}{4}$ c. warm water
1 t. sugar	

Seal tight. This will be ready for use in 3 weeks.

NEVA KEENER, Homer Grange, Medina County

## MIXED VEGETABLES

2 qt. string beans	2 qt. tomatoes
2 qt. carrots	2 t. salt
1 qt. celery	$\frac{1}{2}$ t. black pepper
1 qt. onions	

Cut beans, carrots and celery lengthwise, slice onions. Cook each until tender. Mix and add tomatoes, salt and pepper. Cold pack  $\frac{1}{2}$  hour. When opened season as desired. This is good for anyone on a vegetable diet.

MRS. GEORGE W. MONROE, Hicksville Grange, Defiance County

# PICKLES

*"Now, I luxuriously thirst for noble pickle."*



## BET RELISH

4 c. cooked beets	1 T. salt
4 c. cabbage, cut	1 t. mustard seed
1 c. grated horseradish	1 t. celery seed
2 c. sugar	2 c. vinegar

Mix together and boil 15 minutes. Seal.

MRS. A. J. FISHER, Alton Grange, Franklin County

## RED BET PICKLES

3 lbs. brown sugar	1 gallon vinegar
1 c. horseradish, ground	salt to taste
10c worth mustard seed	

Bring to boil and pour over cooked beets. This is enough for four gallons. If fixed in late fall, can be kept all winter.

MRS. CLARENCE WOOD, Harrisville Grange, Medina County

## BREAD AND BUTTER PICKLES

1 gal. cucumbers	$\frac{1}{2}$ t. ground cloves, optional
8 small onions	2 t. celery seed
2 green peppers	$1\frac{1}{2}$ t. turmeric
$\frac{1}{2}$ c. salt	2 T. mustard seed (2 t. ground)
3 c. sugar	5 c. mild vinegar

Slice vegetables, add salt and let stand a few hours. Drain, add remaining ingredients and boil slowly 10 minutes. Seal hot. Some recipes called for more sugar.

MRS. LOUIS NEILL, Pandora Grange, Putnam County

MAUD PARMINTER, Morgan Grange, Morgan County

MRS. JAMES MACE, Green Valley Grange, Vinton County

MRS. O. E. PAINTER, Huntington Grange, Gallia County

CHARTER OAK GRANGE, Montgomery County

MRS. EMMA PEBBLES, Bloomfield Community Grange, Trumbull County

AND 20 OTHERS

## CASSIA BUD PICKLES

75 or 80 4-in. cucumbers	6 c. sugar
2 c. salt	5 pts. vinegar
1 T. powdered alum	1 oz. cassia buds
1 gal. water	$\frac{1}{2}$ oz. celery seed

Bring salt and water to boil and pour over cucumbers. Let stand one week. Drain, cut lengthwise and pour over them 1 gallon water to which the alum is added. Let stand 24 hours. Drain, cover with boiling water and let stand another day. Drain and add remaining ingredients. Bring to a boil each day for three days, adding 1 c. sugar each day. Then seal.

MRS. IRWIN HORN, Harrison Grange, Knox County

## CHUNK PICKLES

### Nine Days

- |                     |                   |
|---------------------|-------------------|
| 7 lbs. pickles      | 1 oz. celery seed |
| alum size of walnut | 1 oz. allspice    |
| 3 pt. vinegar       | 1 oz. cinnamon    |
| 3 lbs. white sugar  |                   |

Soak pickles in strong salt water three days. Soak in clear water three days, changing the water each day. Cut in chunks or split pickles. Simmer in weak vinegar and the alum two hours. Heat remaining ingredients to boil and pour over chunks three days, seal the third day.

MRS. J. F. VORHEES, Fairfield County  
 GEORGIA GAMBLE, Pleasant Valley Grange, Columbiana County  
 MRS. CLARA OBORN, Progressive Grange, Marion County  
 MRS. L. W. MARTIN, Brown Twp. Grange, Knox County  
 MRS. VICTORIA STRAVA, Lodge Grange  
 MRS. CLARENCE LEFFEL, Salem Grange, Anglaise County  
 AVA RUTH KERNS, Clear Creek Valley Grange, Fairfield County  
 CARRIE LEA, Felicity Grange, Clermont County

## CORN SALAD

- |                           |                          |
|---------------------------|--------------------------|
| 2 doz. ears corn          | 1 T. turmeric            |
| 2 medium heads cabbage    | $\frac{1}{2}$ c. sugar   |
| 6 mangoes or sweet pepper | salt and pepper to taste |
| 1 T. celery seed          |                          |

Cover with weakened vinegar. Cook until corn is done. Seal while hot.

MRS. CATHERINE POSTKER, Valley Grange, Scioto County

## COLD PICKLE METHOD

- |                               |                                 |
|-------------------------------|---------------------------------|
| 1 gal. vinegar                | $\frac{1}{2}$ c. ground mustard |
| 1 c. salt                     | 1 pkg. saccharine               |
| $1\frac{1}{2}$ c. brown sugar | small piece horshradish         |

Stir above mixture until dissolved. Pack washed pickles in cans, fill with cold mixture and seal.

MRS. GRACE DRESHER, Harrison Grange, Logan County

## COLD PACK PICKLES

- |                        |            |
|------------------------|------------|
| 1 t. salt              | 1 T. sugar |
| 1 t. mixed spices      | vinegar    |
| saccharine size of pea |            |

Pack pickles in quart can, add above ingredients and fill with vinegar. Cold pack one-half hour.

MRS. RUSSEL SHADE, Union Grange, Crawford County

## DILL PICKLES

- |               |                     |
|---------------|---------------------|
| 3 qts. water  | 1 c. salt           |
| 1 qt. vinegar | 1 T. alum, optional |

Wash the pickles, which should be of the dill size, and place in the cans with some dill in the bottom and some on the top. Bring to a boil water, vinegar, salt and alum, pour over the pickles and seal. A few pickling spices may be added if desired.

MRS. JAMES CRAWFORD, Harrison Grange, Boone County  
 MRS. LOTTIE CREMEAN, Foreman Grange  
 STELLA LOWERS, Southington Grange, Trimball County  
 MRS. W. J. HECKERD, Union Grange, Boone County  
 ARLENE KAISER, Berlin Grange, Boone County  
 MRS. MAUDE GRIFFEY, Mallet Creek Grange, Madison County

## SWEET DILL PICKLES

Made by adding  $\frac{1}{2}$  t. to 2 t. saccharine, 2 t. ground mustard (optional) to the above recipe.

SARAH McCLAIN, Laylin Grange, Licking County  
MRS. F. L. HOARE, Plain Grange, Stark County  
MRS. N. A. MEALY, Vienna Grange, Trumbull County

## CUCUMBER PICKLES

- |                                 |                             |
|---------------------------------|-----------------------------|
| 300 small pickles               | 4 T. sugar                  |
| $\frac{2}{3}$ c. salt           | 4 whole mixed pickle spices |
| $\frac{1}{2}$ gal. mild vinegar | 4 T. dry mustard            |
| 4 T. salt                       | 3 lb. sugar                 |

Cover pickles and salt with boiling water. Let stand over night. Next morning wipe dry and place in crock. Mix remaining ingredients, except 3 lbs. sugar and pour over pickles cold. Each morning add  $\frac{1}{2}$  c. sugar until 3 lbs. are used. Do not seal. Cover and keep in cool place.

MRS. F. C. HEINTZELMAN, Dublin Grange, Mahoning County

## EASY PICKLES

- |                |                      |
|----------------|----------------------|
| 3 pts. vinegar | 2 T. mustard         |
| 1 c. sugar     | 2 T. mixed spices    |
| 1 c. salt      | 20c worth saccharine |

Wash 100 pickles, pour boiling water over and let stand until cold. Drain and wipe pickles. Pack in jars and cover with remaining ingredients. Seal.

MRS. A. J. FISHER, Alton Grange, Franklin County

## ICE WATER PICKLES

Soak 6 lbs. medium size cucumbers, each cut in 2 or 4 pieces, long way, in ice water three hours. Drain, pack in sterilized jars. Add 6 pickling onions, piece celery, 1 t. mustard seed to each jar. 3 qts. vinegar, 1 c. salt, 3 c. sugar. Bring to boil, pour over cucumbers and seal jars. This makes 6 quarts.

MRS. EDITH RICHARDS, Jennings Grange, Allen County

## MIXED PICKLES

- |                           |                            |
|---------------------------|----------------------------|
| 1 pt. carrots             | 1 pt. cauliflower          |
| 1 pt. onions              | 1 pt. sliced cucumbers     |
| 1 pt. yellow string beans | 1 pt. small green tomatoes |
| 1 pt. large lima beans    | 1 pt. tiny cucumbers       |

Soak tomatoes and cucumbers in salt one hour. Cook beans and cauliflower until tender, but not over done. Cook tomatoes, cucumbers and onions in weak vinegar. Drain. Make a syrup of 1 qt. vinegar, 2 c. sugar, 4 T. whole mixed spices. Pour over all and let come to a boil, then can.

MRS. BERTHA HAMLIN, Atwater Grange, Portage County

## MUSTARD CROCK PICKLES

Wash and dry pickles. Pack in crock and cover with 1 gal. cold vinegar, 1 c. salt,  $\frac{1}{4}$  lb. mustard, 1 t. saccharine, 2 c. sugar, 1 T. salicylic acid, handful mixed pickle spice. Mix all ingredients in cold vinegar and pour over pickles. Can be used in about five days. More pickles can be added any time. 1 c. grated horseradish may be added to above recipe.

MRS. E. M. KRICHBAUM, Butler Grange  
MRS. W. A. PARMENTER, Canaan Grange, Wayne County

## PEACH PICKLES

- |                                    |               |
|------------------------------------|---------------|
| 10 lbs. cling peaches after paring | 1 T. cloves   |
| 4 lb. sugar                        | 1 T. cinnamon |
| 1 qt. vinegar                      |               |

Boil syrup and pour over peaches. Let stand over night, heat and can.

MRS. BERTHA BERRY, Jefferson Grange, Brown County

## END OF SEASON PICKLES

- |                       |                           |
|-----------------------|---------------------------|
| 2 qts. green tomatoes | 1 large ripe cucumber     |
| 1 qt. ripe tomatoes   | 1 small head of cabbage   |
| 3 red sweet peppers   | 3 small bunches of celery |
| 3 green sweet peppers | $\frac{1}{2}$ c. salt     |
| 3 large onions        |                           |

Sprinkle with salt, let stand over night, then drain thoroughly. Add 3 pts. vinegar, 2 lbs. brown sugar, 1 t. each of mustard and pepper. Cook until transparent, about 1 hour, and can. May be thickened with flour if desired.

MABEL PERKINS, Wellington Grange, Logan County

## PEPPER HASH

- |                             |              |
|-----------------------------|--------------|
| 12 red sweet peppers        | 2 T. salt    |
| 12 green sweet peppers      | 2 c. sugar   |
| 12 onions                   | 2 c. vinegar |
| 4 red hot peppers, optional |              |

Grind peppers and onions. Put in kettle, pour boiling water over and drain at once. Boil sugar, salt and vinegar for three minutes, add ground mixture and boil three minutes longer. Place in jars and seal. It will make 7 pints.

MRS. O. P. REIGHLEY, Berlin Grange, Erie County

## GREEN TOMATO PICKLE

Grind one peck of green tomatoes, let set in salt water over night. Drain thoroughly. Boil in 2 qts. water and 1 qt. vinegar for twenty minutes. Drain thoroughly again. Heat 1 qt. vinegar,  $2\frac{1}{4}$  lbs. brown sugar, 1 T. cinnamon, cloves, 1 t. pepper. Add tomatoes and heat thoroughly and can. Mangoes may be added and will improve flavor.

MRS. KLIMENA PARRETT, Zane Grange, Logan County

## GREEN TOMATO PICKLES

Slice 1 peck tomatoes and let stand in weak salt water over night. Drain and boil in very weak vinegar until tender. Throw this water away. Place slices of tomato in jars. Make syrup of 1 pt. vinegar, 2 lbs. brown sugar and spices to taste. Pour over tomatoes and seal while hot.

MRS. LEWIS E. ADERSON, Tymochtee Grange, Marion County

## SWEET PICKLES

- |                          |                                |
|--------------------------|--------------------------------|
| 1 gal. vinegar           | $\frac{1}{2}$ t. powdered alum |
| 1 T. saccharine          | $\frac{1}{2}$ c. salt          |
| $\frac{1}{2}$ t. mustard |                                |

Wash pickles, cover with above mixture boiling hot. Cold seal or if wanted for immediate use, pack in crock.

MRS. B. H. JOHNSON, Hubbard Progressive Grange, Trumbull County

## SWEET PICKLES

Take 75 pickles, 3 to 4 inches long, wash and cover with hot brine, consisting of 1 pt. salt to 1 gal. water. Let stand one week. Drain, cover with boiling water and let stand 24 hours. Drain, cover again with boiling water to which add 1 T. of pulverized alum. Split pickles lengthwise within an inch of stem end. Let stand 24 hours, drain, cover again with boiling water. Let stand 24 hours. Drain and pack in jar.

### Dressing

3 qts. vinegar	1 T. celery seed
6 c. white sugar	1 t. cinnamon

Put spices in loosely. Heat and pour over pickles. Drain and heat liquid for three days, adding 1 c. sugar each day.

MRS. L. T. MENDENHALL, Knox County

## SWEET PICKLES

1 gal. boiling water	1 pt. salt
----------------------	------------

Soak pickles in this seven days and then take out. Pour boiling water over pickles and let stand 24 hours. Drain, slit pickles and cover with boiling water containing a tablespoon of alum. Let stand 24 hours. Drain, pour boiling water over and let stand 24 hours more, then drain again.

3 qts. vinegar	6 c. white sugar
1 T. cinnamon	1 T. celery seed, optional
1 T. whole cloves	

Heat vinegar, pour over pickles for four mornings, heating and adding 1 c. sugar last three mornings. On following day, place in jars, heat vinegar and seal. Be sure to cut pickles or they will shrivel.

MRS. ELEANOR C. CHENEY, Keene Hill Grange, Coshocton County  
MRS. LEWIS KIPPS, Elmdale Grange, Ross County  
MRS. BERNICE VAN HORN, Bent Hickory Grange, Morgan County

## PICKLES

2 oz. ground mustard	1½ t. saccharine
½ c. salt	1 gal. cider vinegar
½ c. sugar	

Wash pickles well, heat in mixture to boiling point. Seal.

MRS. C. A. DYER, Franklin County

## CHUTNEY

### Real Australian Relish

12 apples	1 pt. vinegar
6 large tomatoes, green	2 T. mustard seed
2 peppers, red	2 T. salt
4 onions	2 c. brown sugar
1 c. raisins	

Grind all through coarse knife on food grinder and cook slowly. Boil one hour until thickened. Makes three pints. Seal while hot.

MRS. NELLIE DAVIS, Greenwich Grange, Huron County

## CRANBERRY RELISH

Force 1 lb. of raw cranberries, 1 raw unpeeled apple and 1 unpeeled orange through the medium knife of a food chopper. Add  $1\frac{1}{4}$  c. sugar, cover and let stand in a cool place over night. Serve as a relish. A nice change from cranberry sauce.

MRS. ARTHUR DAWSON, Mayfield Grange, Cuyahoga County  
MRS. V. R. CHANEY, Newark Grange, Licking County  
DORA MEYERS, Riverside Grange, Allen County

## INDIAN RELISH

8 ripe tomatoes, chopped	$\frac{1}{4}$ c. salt
8 ripe apples, chopped	3 c. sugar
6 onions, chopped	1 t. cloves, allspice, cinnamon
3 green peppers, chopped	1 pt. vinegar
3 red peppers, chopped	

Boil 20 minutes and seal.

MRS. CORA HILLS, Perkins Grange, Erie County  
MRS. FLORENCE DILLON, Lindenville Grange, Ashland County

## MANGO RELISH

12 mangoes, red, green, and yellow	3 pts. sugar
6 onions	1 T. celery seed
1 head cabbage	$\frac{1}{2}$ pt. vinegar

Grind, salt and drain the mangoes, cabbage and onions. Put in crock and set in cool place. Do not cook and will keep for years.

MRS. FRANK HINES, Bayard Grange, Columbiana County

## PIMENTO RELISH

8 ground pimentos	1 T. prepared mustard
2 ground onions	1 t. salt
$\frac{1}{2}$ c. sugar	1 c. vinegar

Cook about 10 minutes, then add 2 T. flour which has been mixed with a little vinegar and water. Cook until it thickens. It is a fine relish to use with meats and to have canned for use in making sandwiches.

MRS. FRANK M. COPPES, Jackson Grange, Darke County

## RAW TOMATO RELISH

Peel and remove seeds from 1 peck ripe tomatoes, then chop coarsely. Add 1 c. salt, drain in cloth over night. Do not squeeze. Next morning chop 6 large onions, 3 large red, hot peppers and 3 bunches celery. Dissolve 2 lbs. light brown sugar in 5 c. vinegar by stirring foamy, like cream. Add 2 oz. mustard seed. Mix all together and seal. Do not cook.

MRS. ARLIE BRINNER, Ewing Grange, Hocking County

## GRAPE CATSUP

1 pt. grape pulps	1 T. cinnamon
1 pt. weak vinegar	1 T. ground cloves
3 pt. sugar	

Boil pulps, put through colander, add sugar, vinegar, grape skins. Cook one-half hour. Add cinnamon and cloves. Boil a little longer.

HARTFORD GRANGE, Licking County

## GREEN TOMATO CATSUP

¼ bu. green tomatoes	1 c. salt
3 medium sized heads of cabbage	3 lbs. sugar
1 doz. mangoes	1 t. celery seed
1 doz. onions	1 c. grated horseradish
3 red peppers	

Let tomatoes, cabbage, mangoes, onions, peppers and salt stand over night. Drain and add the rest of ingredients. Cover with vinegar and boil 30 minutes. Seal hot.

MRS. BERTHA BERRY, Jefferson Grange, Brown County

## TOMATO CATSUP

1 pk. ripe tomatoes	3 T. salt
1 gal. juice	½ t. pepper
1 pt. vinegar	2/3 c. mixed spices
1 lb. brown sugar	

Cook the tomatoes and run through sieve. Cook all together as thick as wanted.

MRS. ALICE MILLS, Purity Grange, Licking County

## HEINZ'S TOMATO CATSUP

1 bu. tomatoes	2 qts. sugar
8 onions	1 t. dry mustard
1 qt. vinegar	1 t. cinnamon
¾ c. salt	1 t. allspice
5c worth spice, sewed in sack	1 t. red pepper, less if desired

Cook the tomatoes and let stand three days to work, then rub through sieve. Boil the onions in tomato juice until tender and put through sieve. Dissolve the mustard, cinnamon, allspice and red pepper in vinegar. Add to tomato mixture and cook three or four hours, or until thick.

INA HACKETT, East Union Grange, Wayne County

## BORDEAUX SAUCE

4 qts. chopped cabbage	1 bunch celery, chopped
4 qts. chopped green tomatoes	1 lb. white sugar
9 large onions	1 lb. brown sugar
6 green sweet peppers	2 qts. vinegar
3 red sweet peppers	2 oz. mustard seed
2 hot peppers	1 oz. celery seed

Mix cabbage, onions, tomatoes and peppers. Salt to taste and let stand over night. Drain well and add celery. Bring to boil a syrup of sugars, vinegar and seeds. Add vegetables and cook 30 minutes and seal.

MARIE WILBER, Ledge Grange, Geauga County

## CHILLI SAUCE

12 large ripe tomatoes	3 large onions
2 sweet peppers	2 c. sugar
1 T. salt	1 t. ginger, allspice, cloves,
1 c. cider vinegar	nutmeg
	1 c. water

Boil for one hour.

MRS. WM. DAVIS, Wellington Grange, Lorain County

## RIPE CUCUMBER RELISH

8 ripe cucumbers  
1 head cabbage  
12 onions  
1 sweet red pepper

3 sweet green peppers  
2 lbs. brown sugar  
1 T. celery seed  
1 t. turmeric

Peel, seed and scrape out the cucumbers. Chop vegetables. Sprinkle with salt and let stand one hour. Drain and add vinegar enough to cover with sugar, celery seed and turmeric. Cook 20 minutes, after it boils good.

MRS. WM. HUDSPETH, Hartford Grange, Trumbull County

## GOOSEBERRY CATSUP

5 qt. goosberry  
4 lb. sugar  
1 pt. vinegar

2 T. cloves  
2 T. cinnamon  
2 T. allspice

Put the vinegar and spices on stove, and when they boil add berries and sugar. Boil one hour and bottle.

GUSTA SMITH, Watertown Grange, Crawford County



# BEVERAGES

*"How gracious those dews of solace that over my senses fall  
At the clink of ice in the pitcher the boy brings up the hall."*

EUGENE FIELDS

★ ★ ★

## FANCY ICE CUBES

Colored ice cubes are made by coloring the water with fruit juice or pure food coloring and freezing in the usual way. Cubes in two colors are made by freezing with tray half full of one color, filling with other color and completing freezing. A cherry, berry, segment of lemon, orange or lime, mint leaf, violet or hard candy may be frozen in center of each cube. Fill tray so the object to be used, when placed on top, will be in center of cube, freeze to hold object in place, fill tray and complete freezing.

MRS. D. R. McCONNELL, Greenford Grange, Mahoning County

## CHOCOLATE BEVERAGE

1 square unsweetened chocolate      2 T. hot water  
1 T. sugar

Grate chocolate, boil all together till smooth, add gradually to 1 pint scalded milk and cook in double boiler 5 minutes.

DEAVERTOWN GRANGE, Morgan County

## CHOCOLATE FOR MILK DRINK

2 c. water      2 c. sugar

Boil 5 minutes. Make a paste and add one cup cocoa and boil 10 minutes longer. Use 2 T. to a glass of milk.

SENECA County

## COCOA SYRUP

2 c. water      1 c. cocoa  
2 c. sugar      ½ t. salt

Stir water and sugar in sauce pan until dissolved. Boil 5 minutes, mix cocoa with cold water to make a paste and add to boiling syrup. Boil slowly for 10 minutes, add salt. When cold put into bottles or glass jar in refrigerator. Take 2 T. of syrup for each glass or cup of milk. Serve with whipped cream. Served either hot or iced. This is a nourishing and delicious beverage.

NEWTON RIDGE GRANGE, Morgan County

## COCOA

3 T. cocoa      3 c. milk  
½ c. water      ½ t. salt  
3 T. sugar

Lift the top part of double boiler from lower part. In the top part put the cocoa and water. Cook directly over flame. When the mixture reaches the boiling point, turn flame down so that it boils gently for five minutes. Add sugar and milk. Put hot water in lower part of double boiler. Place upper part of boiler in lower part. Let mixture cook for at least 20 minutes, add salt. Just before serving, beat mixture so as to break into bits the scum that forms on top of the beverage. Do not throw this scum away. It contains a nourishing substance. Yield: 4 teacups, each containing about  $\frac{3}{4}$  of a measuring cup.

MINNIE MARIE PAINTER, Huntington Grange, Gallia County

## FROZEN SWEET CIDER

To a quart of sweet cider add the juice of  $\frac{1}{2}$  lemon, no sugar, turn into refrigerator tray and freeze until mushy consistency. This is a delicious appetizer with roast turkey, hot or cold, and with other meats.

MYRTA SHAW, Olive Grange, Noble County

## CRANBERRY JUICE COCKTAIL

- |                         |                                 |
|-------------------------|---------------------------------|
| 6 c. berries            | 2 T. lemon juice                |
| 7 c. water              | $\frac{1}{4}$ c. bark, optional |
| $1\frac{1}{2}$ c. sugar | cinnamon, optional              |
| 1 c. orange juice       | 2 T. whole cloves, optional     |

Simmer berries and water until very soft. Press through sieve or strainer. Add rest of ingredients. Cover and let simmer 10 minutes. Strain and chill.

MRS. VERNON E. CROUSE, North Lima Grange, Mahoning County

## MELON COCKTAIL

Cut small round balls from the heart of ripe watermelon and cantaloup. Chill thoroughly. Cover with ginger ale and allow to stand  $\frac{1}{2}$  hour. Drain just before serving, cover with fresh ginger ale. Serve at once. The melon balls may be chilled thoroughly and served without ginger ale if desired.

MRS. HELEN MERANDA, Franklin Grange, Brown County

## RHUBARB COCKTAIL

Use equal amounts of rhubarb and water. Boil till tender, then strain. To 1 c. juice add the following:  $\frac{1}{3}$  c. sugar. Boil 2 minutes, then measure and to 1 c. of this juice add  $\frac{1}{2}$  c. pineapple juice and  $\frac{1}{4}$  c. lemon juice. Cool. At the very last add ginger ale.

MARGARET KRUEGER, Hiram Grange, Portage County

## STRAWBERRY COCKTAIL

Pare and eye a ripe pineapple and shred it with a fork. Stem and halve a quart of strawberries, cut a half-pound, canned, if fresh can not be had, white grapes in half, take a T. lemon juice, pour over grapes and berries and place on the ice. Sprinkle pineapple with powdered sugar to taste and chill. When ready to serve, place a T. of each mixture in a cocktail glass, dust with powdered sugar and add crushed ice.

EDEN GRANGE, Trumbull County

## TOMATO COCKTAIL

- |                               |                              |
|-------------------------------|------------------------------|
| 12 qts. tomatoes              | 3 t. pepper                  |
| 3 c. water                    | 30 whole cloves, optional    |
| 13 small onions               | $\frac{3}{4}$ c. lemon juice |
| 6 stalks celery, chopped fine | $\frac{1}{2}$ c. vinegar     |
| $\frac{3}{4}$ c. sugar        | 6 T. salt                    |

Remove blemish spots from tomatoes. Cut in pieces and measure 12 qts. of tomatoes, do not peel. Add onions, salt, celery, sugar, pepper, cloves and simmer 1 hour. Let cool, then force through sieve. Add lemon juice and vinegar. Boil 5 minutes. Seal while hot.

MRS. E. F. NEIDERSHAUSER, Ross County

### TOMATO JUICE COCKTAIL

2 qts. tomatoes, cut small	2 small onions
1 c. water	1 T. salt
7 cloves	2 T. sugar
1 bay leaf, optional	$\frac{1}{2}$ t. pepper

Cook 1 hour. Strain and add 2 T. lemon juice and 2 T. vinegar.

MRS. L. V. BOWERS, Norton Grange

### TOMATO JUICE

$\frac{1}{2}$ bu. tomatoes	2 or 3 sweet peppers
1 bunch celery, tops and all	6 whole cloves
2 onions	1 bay leaf

Cook all together. Strain. Add  $\frac{1}{4}$  c. salt and if preferred 1 c. sugar. Boil and bottle hot. Makes about 10 quarts.

IDA GAIL, Fowler Grange, Trumbull County

### GRAPE JUICE

Pick grapes off bunch, put in kettle. One quart of water to one gallon of grapes. Cook until soft. Put a cloth in colander, mash grapes and squeeze out juice. Add 2 c. sugar and 1 qt. juice. Let it come to a boil, skim and seal. Very nice in case of sickness. This can be diluted when opened, if desired.

MRS. CHAS. B. DOWNS, New Lyme Grange, Ashtabula County

### GRAPE JUICE

10 lbs. Concord grapes	2 lbs. sugar
2 qts. water	

Wash and stem grapes, add water and cook until juice is out of the grapes. Strain as for jelly. Heat and add sugar. Scald and skin. Seal while hot.

MRS. W. H. KAISER, Milan Grange, Erie County  
MRS. MOSEN, Eden Grange, Trumbull County

### GRAPE JUICE

Wash sound, ripe grapes, cover them with water and heat slowly to simmering point. Do not boil. Cook slowly until fruit is soft. Strain through a bag and add  $\frac{1}{2}$  c. sugar to each qt. of juice. Put in clean glass jars and process in water bath for 30 minutes at simmering temperature, 180° F. The sugar may be omitted from this recipe and juice used to make grape jelly when jars are opened.

MRS. ROY GEESLIN, Jefferson Grange, Brown County

### GRAPE JUICE

1 c. grapes	$\frac{1}{2}$ c. sugar
-------------	------------------------

Stem and wash grapes and let drain. Place grapes in quart jar. Fill with warm water. Seal and process. Let boil for 10 minutes.

VIOLA REED, Kennonsburg Grange, Noble County

### SWEET WINE

For every half gallon use:

2 c. ripe grapes	1 $\frac{1}{2}$ c. sugar
------------------	--------------------------

Place in jar and fill with boiling water. Seal tight. Turn jar up on cap and let stand until ready for use. This will be ready to use within two weeks.

DOROTHY COFFEY, Adams County

## PINEAPPLE LEMONADE

Make thin syrup, using 2 c. water to 1 c. sugar and boil 10 minutes. Add 1 pt. jar crushed pineapple and juice of 3 lemons.

MRS. FRANK EVEL, Shenandoah Grange, Richland County

## FRUIT DRINK

6 oranges  
6 lemons  
1 qt. grape juice

sugar to suite taste  
water, amount desired  
lump of ice.

EDITH DE BOLT, Wayne Grange, Knox County

## FRUIT PUNCH WITH TEA

1 c. boiling water  
1 t. tea  
2 T. lemon juice

3 T. sugar  
1 c. pineapple juice

Pour boiling water on tea, add liquid. Serve crushed ice.

MRS. HELEN NEAL, Fowler Grange, Trumbull County

## FRUIT PUNCH

1 qt. grape juice or berry juice  
1½ c. water  
6 lemons  
6 large oranges

¾ lb. sugar  
1 No. 2 can shredded pineapple  
1 pt. tea

Boil sugar and water for syrup. When cool, add other ingredients and let stand one hour. Then add one pint of chilled water and serve with cracked ice. Serves twenty-five.

DUNHAM GRANGE, Washington County

## PUNCH FOR 50

1 qt. boiling water  
4 T. Orange Pekoe tea  
5 c. sugar  
1 t. salt

2 qts. loganberry juice  
juice of 12 lemons  
3 qts. ginger ale

Pour boiling water over tea leaves and let stand 10 minutes, then strain over the sugar and salt until they are dissolved, cool and add fruit juices. Dilute with ginger ale before serving. Pour the punch on block of ice. Any tart juice can be used.

MRS. CHAS. GILDER, Ridgeville Grange, Lorain County

## FRUIT PUNCH FOR 100

2 qts. sugar  
2½ gallons water  
½ c. mint leaves  
1 qt. crushed pineapple

1 qt. lemon juice  
1 qt. orange juice  
1 qt. grape juice  
2 qts. tea

Make syrup of sugar and water. While syrup is cooling, add mint leaves. Mix with fruit juices. Pour over a block of ice.

MRS. BEACHY, Rittman Grange, Wayne County

## GRANGE PUNCH

To make the ice tea base for this punch, steep 1 oz. tea in 1 qt. boiling water for 7 minutes. This will dilute to 1 gallon of tea. 5 oz. tea, 5 gallons, 1 qt. sugar syrup, 1½ lbs. sugar and 1 qt. water cooked to dissolve sugar. 4 qts. rhubarb juice, 1 c. sugar to 1 qt. strained juice. 6 qts. ginger ale, 5 qts. fruit juice, grape, plum or cherry. Dilute with water and ice to make 12 gallons.

MARY FOLEY, Fair Haven Grange, Preble County

## HOT PUNCH

3 lemons	2 c. sugar, to make syrup
6 oranges	1 pt. grape juice
2 t. tea, covered with boiling water	

A tiny bit of cloves and cinnamon may be used. Add the fruit juices to syrup, then tea, spices and grape juice. To all of this add enough boiling water to make 1 gallon.

MRS. E. F. KNESTER, Jackson Grange, Darke County

## MINT PUNCH

1 c. pineapple juice	4 c. water
1 c. orange juice	2 c. sugar
2 lemons	$\frac{1}{2}$ c. mint leaves

Bruise leaves with 1 c. sugar. Boil other cup of sugar with water 10 minutes. Add mint, simmer 3 minutes. Strain, cool and garnish with mint leaves.

MRS. NILES YOUNG, Tremont Grange, Clark County

## ORIENTAL PUNCH

juice of 3 oranges	7 drops of peppermint
juice of 3 lemons	green coloring
3 quarts water	sugar

Mix together orange and lemon juice and water. Sweeten to taste. Add the peppermint and coloring to make a delicate green. The idea is to add only enough peppermint to give it a peculiar flavor as it should not taste of peppermint at all. Strain through a fine sieve and serve ice cold. This is improved by adding some small cubes of oranges or fresh pineapple, if in season.

FLORENCE CARNES, Jackson Grange, Stark County

## POMONA PUNCH

Make a very thin syrup, using 4 c. water to 1 c. sugar and boil for 20 minutes. Add 1 qt. canned apple cider, juice of 2 lemons and 2 oranges. Seal in sterilized jars.

MRS. FRANK EVEL, Shenandoah Grange, Richland County

## RHUBARB PUNCH

1 c. grape juice	2 c. rhubarb juice
$\frac{1}{2}$ c. sugar	2 c. orange juice
4 c. water	

Combine all ingredients. Eight servings.

## ICED TEA

8 level t. tea	juice of one lemon
8 c. boiling water	

Using an earthen ware teapot, put in tea, pour over it the boiling water. Let stand 3 to 5 minutes. Strain out grounds and add lemon juice. Sweeten to taste. Place in glass or earthen ware container and place in ice box.

MRS. ALPHA HUFFMAN, Atwood Grange, Carroll County

## RUSSIAN TEA

Pare and slice good juicy lemons and lay a piece in the bottom of each cup. Sprinkle with white sugar and pour hot strong tea upon it. Do not use cream.

MRS. EDITH RYBUS, Griggs Grange, Ashtabula County

## SAIGON TEA

- |   |  |
|---|--|
| 3 T. tea  | 12 allspice berries                          |
| 4 c. boiling water, make sure<br>water is boiling | 1 stick cinnamon, 2 in. long<br>lemon wedges |
| 12 whole cloves                                   |  |

Put tea and spices into tea ball and place in heated pot, be sure pot has been heated. Add boiling water and steep for 5 minutes. Pour over ice cubes in tall glasses. Garnish with lemon wedges. Serves four.

HELEN ERWIN, Baughman Grange, Wayne County

## SPICED TEA

- |                   |                    |
|-------------------|--------------------|
| 4 qts. water      | juice of 5 oranges |
| 2 t. whole cloves | 1 lb. sugar        |
| 1 stick cinnamon  | 4 T. black tea     |
| juice of 3 lemons |                    |

Pour 1 qt. of boiling water over tea and let steep. Add cloves and cinnamon. Add remaining water, fruit juices and sugar. Cool and serve with ice cubes.

MRS. ADA WILSON, Selden Grange, Fayette County

## RASPBERRY TANG

- |                                    |                                |
|------------------------------------|--------------------------------|
| 1 c. crushed raspberries           | $\frac{3}{4}$ c. sugar         |
| $\frac{3}{4}$ c. crushed pineapple | $\frac{1}{4}$ c. boiling water |
| $\frac{1}{2}$ c. lemon juice       | 3 t. tea                       |
| 1 qt. ginger ale                   | 3 c. boiling water             |

Combine crushed fruit and lemon juice. Prepare syrup by pouring  $\frac{1}{4}$  c. boiling water over sugar. Make tea infusion by steeping tea in 3 c. boiling water 3 minutes. Pour tea into syrup and add fruit mixture. Cool. Before serving press through a strainer, forcing as much of the fruit pulp through as possible. Just before serving add ginger ale and ice cubes.

AILEEN WHITE, Marathon Grange, Clermont County

# Miscellaneous

★ ★ ★

## OLD RECIPES WORTH KEEPING

**Toothache or Pain in the Face**—Mix salt with the yolk of an egg until about the same consistency as a mustard plaster. Use same as mustard plaster.

**Burns**—Apply butter immediately. It will prevent blistering and remove the fire.

**Sprains**—Apply a poultice made of equal parts of salt and lard. Will give instant relief and reduce the swelling.

**To Stop Nose Bleeding**—Place a penny between the upper lip and teeth. Hold there a few minutes. Said to never fail.

**Liniment for Rheumatism**—Take 1 pt. pure cider vinegar, add heaping teaspoon each of salt and pepper. Boil down to half pint. Apply to affected parts.

**Poultice for a Boil**—Scrape pure castile soap into cream and steep them together until right for a salve. Claimed to be the best salve known for a boil at any stage.

FRED W. MANNING

## HELPFUL HINTS

Baking soda is excellent for cleaning white enamelware. Dip a wet cloth in the soda and rub it on the enamelware.

To remove mildew, take 2 T. of peroxide to each qt. of water in which white linens are boiled.

Doughnut dough will not stick to the cutter if that utensil is first dipped into hot fat.

Always make the knot in the end of the thread that leaves the spool first. This prevents kinking.

A pinch of powdered sugar and another of cornstarch beaten in with the yolks of eggs will keep an omelet from collapsing.

MRS. FRED W. MANNING

## READY FOR EMERGENCIES

To save time, measure, sift and place in a jar on the shelf, these ingredients:

1½ c. unsifted flour

½ c. sugar

1 t. soda

2 t. baking powder

pinch salt

To this, when ready to use, add:

1 c. sour or buttermilk

4 T. melted butter or oil

1 egg

Beat well and bake 20 minutes at 400° F. If used as dessert, cover with crushed sweetened berries, chocolate or lemon sauce, or mix ¾ c. brown sugar, 1½ t. cinnamon, 1 T. butter and place on batter before baking.

MRS. WALDO EWING, Dublin Grange, Mahoning County

## ROSE CREAM FACE LOTION

1 oz. quince seeds  
¼ pt. bay rum  
¼ pt. glycerine

1 oz. rose water  
5c worth oil geranium or  
other perfume

Take 3 pts. boiling water and pour over quince seeds. Stir frequently for 6 to 8 hours. Drain through a very coarse cloth. Use porcelain or glass dish, or lotion will turn dark. Add other ingredients and stir. Bottle and keep in cool place.

MRS. LEWIS E. ANDERSON, Tymochtee Grange, Marion County

## WALL PAPER CLEANER

1 c. flour  
2 T. salt  
2 T. ammonia

2 T. carbon oil  
2 T. vinegar, or more

Mix all together and add water to make a soft dough a little thicker than cake batter. Place in pan and put on the stove, stirring constantly till it thickens. Don't cook too long. Take in hands and work until smooth. It is ready for use.

MRS. CHARLOTTE SLAGLE, Greenford Grange, Mahoning County

## BLEACH FOR CLOTHES

1 can chloronated lime  
2 lbs. sal soda

2 gal. soft water

Dissolve soda and lime in 3 qts. of the water, stir thoroughly. Add remainder of water and let stand. Strain through cloth and bottle, either in dark colored bottles or place bottles in dark closet or cupboard.

MRS. W. D. PUGH, Schoenbrunn Grange, Tuscarawas County

## CLEANER Painted and Enamel Woodwork

½ c. brown sugar  
½ c. sal soda

½ c. vinegar  
½ c. ammonia

Add 1 gal. warm water. Wring cloth from solution and wipe woodwork clean. It is not necessary to rinse or wipe dry.

MRS. SAMUEL GROVE, Crawford County

## FURNITURE POLISH

Equal parts of vinegar, motor oil and turpentine. Apply with a soft cloth. Rub well and polish with another clean, soft cloth.

MRS. FRED ALLEN, Oak Harbor Grange, Ottawa County

## SOAP RECIPE

10 lbs. clean grease  
2 boxes Red Seal lye  
¼ lb. borax

5c worth sassafras extract  
2 qts. rain water

Dissolve lye and borax. Stir once in a while until dissolved. Put grease in a granite pan and pour lye water into it. Stir 10 minutes. Grease pan and pour soap into pan. Put extract in before through stirring. Set in cool place. Dissolve lye with borax in 2 qts. rain water.

DELLA M. ELLSWORTH, Tremont Grange, Clark County

## HOMEMADE GRAPE NUTS

8 c. whole wheat flour	2 T. soda
4 c. sour milk	2 T. salt
2 c. brown sugar	

Bake hard, then cut into long thin strips and bake again. Then grind with coarse knife or food chopper.

MRS. CLEO GRIFFITH, Edgewood Grange, Crawford County

## HOMEMADE GRAPE NUTS

2 c. whole wheat flour	2 t. salt
2 c. corn meal	2 c. buttermilk
2 c. rolled oats	1 c. dark brown sugar
2 c. flour	1 c. dark molasses
2 T. soda	

Mix in order given. Bake in slow oven 1 hr. Allow to dry an hour or more. Grind with coarse knife of food grinder. Toast lightly and dry well. Store in airtight container.

MRS. L. P. AUCK, North Robinson Grange, Crawford County

## STEAK BRINE

Let come to boil and skim:

1 gal. water	1 lb. brown sugar
1 lb. salt	1½ oz. saltpeter

Then add 3 T. pepper and pour over meat and weigh down. It takes 4 gal. of water for 100 lbs. meat.

MRS. H. E. WARRICK, Montpelier Grange, Williams County

## CORN BEEF

100 lbs. beef	½ oz. saltpeter
1 qt. orleans molasses	½ lb. soda
1 qt. salt	

Put salt and saltpeter in kettle and dissolve in hot water. Set off stove and add soda and molasses. Then add enough water to make about 3 gal. liquid, or just enough to cover meat. Let stand in jar several days before using.

VIRGINIA WILSON, Good Hope Grange, Fayette County

## PICKLE MEAT—SALT PORK

25 lbs. fresh side meat	1 lb. brown sugar
1 gal. water	4 lbs. salt

Boil, cool and pour over meat in jar.

JESSIE R. GUSTIN, Lebanon Grange, Warren County

## DRIED BEEF

4 qts. salt	100 lbs. beef, without bone
4 lbs. brown sugar, scant	

Rub each piece of beef in salt and sugar, pack in jars. Put rest of salt on top. Put weight on top. Good to fry out of brine. Leave 6 weeks. Hang up and dry.

MRS. C. C. BONE, Licking Valley Grange, Licking County

## SAUSAGE SEASONING

For each pound of ground pork use:

1 t. each salt and sage

$\frac{1}{2}$  t. pepper

MRS. C. B. DAWSON, Old Glory Grange, Lorain County

## PACKERS' BACON-CURE

Brine strong enough to pop an egg. 1 oz. saltpeter. Half as much brown sugar as it takes of the salt to make the brine. Let stand in this brine 7 days and nights. Take out and soak in warm water over night. Smoke hard with sassafras wood, if possible, or paint with liquid smoke. I put my meat in 3 gal. jars. Put in water to cover the meat well. Then I know just how much water to use.

MRS. B. S. KRANERS, Pleasant Grange, Fairfield County

## DRY CURE FOR PORK

7 oz. light brown sugar,  
to 80 lbs. meat

3 oz. pulverized saltpeter  
1 pt. salt

Mix the three articles well and spread on the flesh side of the meat. This is to be done the night of the day that the meat is killed. This is important. Let it lay 36 hours. Then add to every 80 lbs. meat 2 qts. of salt. Lay away on racks so meat can drain of juice and leave it for 15 or 20 days—then smoke.

MRS. E. E. MUNN, Eaton Grange, Lorain County



# Soybean Recipes

Furnished by Ohio State University

Vegetable varieties of soybeans, recently introduced from the Orient, lack the bitter principle of the field kinds and have many possibilities as food. They are useful as shelled green beans, somewhat like limas in looks and taste, for cooking dry, and for making flour.

Soybeans and their products have these outstanding nutritive properties: First quality protein (about the same nutritive value as in milk and meat), 35 per cent; excellent quality fat, (rich in linoleic acid, a dietary essential), 18 to 20 per cent; calcium and phosphorus, high content; phosphatids, 2 per cent, an unusually high quantity; vitamin B, three times as much as whole wheat. (Soybeans, pinto beans, wheat germ, and yeast are rich sources of this vitamin); vitamin G, moderate amount.

Soybeans are more like meat than like cereals or vegetables. They lack flavor and need to be seasoned with condiments. They do not form gas, but are concentrated and need to be "diluted" with bulky foods.

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## Cooking Dry Soybeans

Dry soybeans can be used in the same way as navy beans. Soybeans are much richer in protein and in fat than other beans and contain practically no starch.

Soybean pulp is useful in several dishes. It is prepared by soaking dry soybeans in water for several hours, preferably over night, then boiling in salted water for about 1½ hours or until sufficiently soft. Drain and run through a coarse sieve or through a food chopper.

## PUREE OF SOYBEAN SOUP

1 c. soybean pulp	1 T. flour
1 T. finely chopped celery leaves	2½ c. milk
2 T. chopped onion	1 T. butter
¾ c. meat stock	1 t. salt
	½ t. pepper

Cook the soybean pulp which has been put through a coarse sieve, with the celery, onion and meat stock. Add it to a sauce which has been made of the other ingredients. Serve hot with crackers or toast. Serves six persons.

## BAKED SOYBEANS Boston Style

3 c. cooked soybeans	½ t. pepper
¾ t. mustard	¼ lb. diced salt pork
2 T. molasses	1 c. boiling water
	1 t. salt

Season the soybeans in baking dish, place squares salt pork on top and add 1 c. or more boiling water to keep the beans moist, as they bake slowly at 350° F. for two hours. Serves four to six persons.

## SOYBEAN VEGETABLE SOUP

½ c. chopped celery	2 c. soybean pulp
4 t. chopped onions	1 T. salt
3 c. water	pepper to taste
2 c. tomatoes, canned or fresh	2 T. flour

Cook the celery and onion in water for about 15 minutes. Add tomatoes, soybean pulp and seasoning. Mix flour with a little cold water, stir into the mixture until thickened and boil 5 minutes longer.

## ROASTED SOYBEANS

Roasted soybeans are somewhat like roasted peanuts in flavor.

- (1) Soak the washed beans over night. Boil an hour in salted water, spread in shallow pan, roast in moderate oven, 350° F. until browned. Sprinkle with salt while warm.
- (2) Soak as in (1). Dry the surface between towels and fry in deep fat, a few beans at a time at about 350° F. When slightly brown and crisp, drain and salt. Use as salted peanuts.

## CASSEROLE OF SOYBEANS

¼ c. diced salt pork	6 T. flour
2 c. chopped celery	2 c. milk
2 T. chopped onion	1 T. salt
2 T. chopped green pepper	2 c. cooked soybeans, ground

Brown diced salt pork in frying pan. Add the chopped celery, onion and green pepper, saute for about 5 minutes. Add flour, milk and cook until thickened. Pour thickened sauce over soybeans and bake slowly at 350° F. in casserole for 1 to 1½ hours.

## STUFFED TOMATOES

2 c. soybean pulp, cooked and ground	1 t. minced onion
1 c. diced celery	½ t. minced green pepper
¾ t. salt	

Remove pulp from center of large tomatoes. Sprinkle inside with salt. Fill with mixture of pulp, celery, onion and pepper. Cover top with buttered crumbs. Place in greased pan and bake in moderate oven, 410° F., 20 to 30 minutes or until tomatoes are soft. This amount fills eight or nine tomatoes.

## SOYBEAN CHILI

1 lb. ground beef or pork	1 T. chili powder
1 chopped small onion	1 c. water from beans
2 c. tomato puree	3 c. cooked soybeans
1 t. salt	

Brown meat and onion in fat from the meat. Add all other ingredients except the soybeans and simmer slowly for ¾ hour. Add beans and continue cooking until they are thoroughly heated. Serves six to eight persons.

## SOYBEAN LOAF

3 c. cooked soybeans	1 chopped small onion
1 c. broken macaroni	1 egg, well beaten
¼ c. tomato sauce	½ t. salt
	⅛ t. pepper

To the soybeans add macaroni which has been cooked in salt water and drained. Mix with seasonings, egg and bake in greased loaf pan in a moderate oven 375° F. for 40 minutes. This loaf can be sliced to serve six or eight persons.

## SOYBEAN PERFECTION SALAD

- |                           |                                |
|---------------------------|--------------------------------|
| 1 c. cooked soybeans      | 1 T. minced green pepper       |
| 1 c. shredded raw cabbage | 1 pkg. lemon flavored gelatine |
| 1 c. shredded raw carrot  | 1 pt. water                    |

Add to the mixture of vegetables the dissolved gelatine which has been cooled until it is partially thickened. Mold in a pan 1½ inches deep and cut in squares or mold individually. Serve on lettuce with mayonnaise. Serves eight to ten persons.



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